

Pronase E (Activity \geq 7000 U/g)

Chemical Properties

CAS No. : 9036-06-0

Formula:

Molecular Weight:

Pronase E (Activity \geq 7000 U/g)

Appearance: Solid

Storage: store at low temperature, keep away from moisture
Powder: -20°C for 3 years | In solvent: -80°C for 1 year

Biological Description

Description	Pronase E is a proteolytic enzyme mixture obtained from <i>Streptomyces griseus</i> , which is capable of digesting proteins into individual amino acids.
Targets(IC50)	Others
In vitro	METHODS: : Sausages were matured for 22 days under the condition of Pronase E (600 units/kg) controlled temperature and humidity, and samples were taken and analyzed regularly. RESULTS: Pronase E significantly increased the content of free amino acids (especially Ile, His, and Thr). [1]

Solubility Information

Solubility	H2O: 19 mg/mL, Sonication is recommended. DMSO: 49 mg/mL, Sonication is recommended. (< 1 mg/ml refers to the product slightly soluble or insoluble)
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Reference

José M Bruna, et al. Enhancement of the flavour development of dry fermented sausages by using a protease (Pronase E) and a cell-free extract of *Penicillium camemberti*. Journal of the science of food and agriculture. Volume 82, Issue 5. April 2002. Pages 526-533.

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