

Lysozyme from chicken egg white

Chemical Properties

CAS No. : 12650-88-3

Formula: C613H958N192O186S10

Molecular Weight: 14kDa

(A)A—N(A)

Appearance: no data available

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	Lysozyme from chicken egg white (Lysozyme) is a bactericidal enzyme present in the chicken eggwhite, and it lyses gram-positive bacteria.
Targets(IC50)	Antibacterial

Solubility Information

Solubility	H2O: 10 mg/mL, Sonication and heating are recommended. (< 1 mg/ml refers to the product slightly soluble or insoluble)
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Preparing Stock Solutions

	1mg	5mg	10mg
1 mM	0.0714 mL	0.3571 mL	0.7143 mL
5 mM	0.0143 mL	0.0714 mL	0.1429 mL
10 mM	0.0071 mL	0.0357 mL	0.0714 mL
50 mM	0.0014 mL	0.0071 mL	0.0143 mL

Please select the appropriate solvent to prepare the stock solution, according to the solubility of the product in different solvents. Please use it as soon as possible.

Reference

Wang X, et al. Silver nanoparticle and lysozyme/tannic acid layer-by-layer assembly antimicrobial multilayer on magnetic nanoparticle by an eco-friendly route. Mater Sci Eng C Mater Biol Appl. 2017 Jul 1;76:886-896.

Banerjee P, et al. Influence of carbon dioxide on the activity of chicken egg white lysozyme. Poult Sci. 2011 Apr;90 (4):889-95.

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