

Lactate Oxidase from Microorganism

Product Information

Cat#	DIA-420
Source	Microorganism
Form	Freeze dried powder
Activity	≥ 45.0 U/mg
Isoelectric point	4.6
Storage	-25 °C to -15 °C
Enzyme Commission Number	EC 1.1.3.2
Purity	≥ 90.0% (SDS-PAGE)
pH Stability	pH 6.0–8.5 (25 °C, 16 h)
Michaelis Constant	7.5×10^{-4} M (L-Lactate)
Optimum pH	6.0–7.0
Optimum temperature	50 °C
Thermal stability	Below 50 °C (pH 7.0, 30 min)
Applications	For enzymatic determination of lactic acid.
Appearance	Yellow amorphous lyophilizate
Molecular Weight	42 kDa (SDS-PAGE)
Package	3/100/500/1000 KU