

Fructosyl-peptide Oxidase from Microorganism

Product Information

Cat#	DIA-422
Source	Microorganism
Form	Freeze dried powder
Activity	≥ 4 U/mg solid
Isoelectric point	6.4
Storage	-25 °C to -15 °C
Enzyme Commission Number	EC 1.5.3
Purity	≥ 90.0% (SDS-PAGE)
pH Stability	pH 6.5–9.5 (25 °C, 16 h)
Michaelis Constant	4.0×10^{-3} M (Fructosyl-Val-His)
Optimum pH	6.5–7.5
Optimum temperature	37 °C
Thermal stability	Below 40 °C (pH 8.0, 30 min)
Inhibitors	Hg ²⁺ , Pb ²⁺
Applications	For the determination of fructosyl-peptide and fructosyl-L-amino acid.
Appearance	Yellow amorphous lyophilizate
Molecular Weight	60 kDa (SDS-PAGE)
Package	1/10/50 KU