

Maltose Phosphorylase (MPL) from E. coli

Product Information

Cat#	DIA-436
Source	E. coli
Form	Freeze dried powder
Activity	≥ 10 U/mg
Unit Definition	One unit (U) is defined as the amount of enzyme which produces 1 μ mol of D-glucose per min at 30 °C and pH 7.0 under the conditions described below.
Storage	Below –20 °C
Enzyme Commission Number	EC 2.4.1.8
pH Stability	5.5-8.0
Michaelis Constant	$1.9 \times 10^{-3} \text{ M (Maltose)}$ $3.4 \times 10^{-3} \text{ M (Phosphate)}$ $8.3 \times 10^{-3} \text{ M (Arsenate)}$
Optimum pH	6.5–7.5
Optimum temperature	45–50°C
Thermal stability	Below 55 °C
Inhibitors	Hg ²⁺ , Ag ⁺ , Zn ²⁺ , Cu ²⁺
Applications	For the determination of α -amylase and inorganic phosphate in clinical analysis.
Appearance	White lyophilizate
Molecular Weight	ca. 220 kDa (Gel filtration)
Notes	Expiration date: Liquid: stable at 37 °C for at least one week

Fax:1-631-938-8127 45-1 Ramsey Road, Shirley, NY 11967, USA



Maltose Phosphorylase (MPL) from E. coli

Powder: stable at 30 °C for at least four weeks

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