

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 μmol 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 × 10 ⁻³ M (Maltose) 3.4 × 10 ⁻³ M (Phosphate) 8.3 × 10 ⁻³ 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



Creative Enzymes

Diagnostic Enzymes

Maltose Phosphorylase (MPL) from E. coli

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

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