

Native Zucchini Ascorbate Oxidase

Product Information

| Cat# NATE-1137 Abbr AAO, Native (Zucchini) Alias AAO Similar AAO Source Zucchini Description In enzymology, a L-ascorbate oxidase (EC 1.10.3.3) is an enzyme that catalyzes the chemical reaction:2 L-ascorbate + O2+ 2 dehydroascorbate + 2 H2O. Thus, the two substRates of this enzyme are L-ascorbate and O2, whereas its two products are dehydroascorbate and H2O. This enzyme belongs to the family of oxidoreductases, specifically those acting on diphenols and related substances as donor with oxygen as acceptor. This enzyme participates in ascorbate metabolism. It employs one cofactor, copper. Applications AAO can be used in clinical tests for determining levels of ascorbic acid in blood or for the removal of interference effects caused by ascorbic acid in clinical analysis. Appearance Light tanish, brownish, greyish to blue green free flowing powder Form Freeze dried powder Enzyme Commission Number EC 1.10.3.3 CAS No. 9029-44-1 Chas No. 9029-44-1 Contaminants Adenylate Kinase < 0.5 U/mg; Catalase < 0.096%; Glucose Oxidase < 0.002 U/mg; Cholesterol Oxidase < 0.002 U/mg; Lactate Oxidase < 0.002U/mg; Uricase < 0.002 U/mg Molecular Weight 70kD | | |
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| pH Stability | 5.5 - 10.0 |
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| Unit Definition | One unit of activity is defined as the amount of enzyme that will catalyse the oxidation of 1.0 micromole of ascorbic acid per minute at 37°C under the standard assay method conditions. Refer to Table 1 for guidance on factors to adjust units according to temperature of assay. |
| Optimum pH | 5.5 to 6.0 |
| Optimum temperature | 45°C |
| Thermal stability | Stable at 50°C and below |
| Synonyms | ascorbase; ascorbic acid oxidase; ascorbate oxidase; ascorbic oxidase; ascorbate dehydrogenase; L-ascorbic acid oxidase; AAO; L-ascorbate:O2 oxidoreductase; AA oxidase; EC 1.10.3.3; L-ascorbate oxidase |

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