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| Product: | UREASE |
| Product code: | URE3 |
| E.C. number: | 3.5.1.5 |
| CAS number: | 9002-13-5 |
| EINECS number: | 232-656-0 |
| Systematic name: | Urea amidohydrolase |
| Source: | Jack bean |
| Form: | A freeze-dried material |
| Storage conditions: | Store desiccated at -15°C or below. Allow to come to room temperature before opening. Before returning to storage, re-desiccate under vacuum over silica gel for a minimum of four hours. Re-seal before returning to -15°C or below. |
| Unit definition: | <p>Nessler That amount of enzyme causing the liberation of one micromole of ammonia per minute at 25°C and pH 7.0</p> <p>Bergmeyer That amount of enzyme causing the hydrolysis of one micromole of urea per minute at 25°C and pH 8.0</p> |
| Specific activity: | Not less than 1300 Nessler U/mg protein (approximately 450 Nessler U/mg material) |
| Solubility: | Dissolves readily at 5mg/ml in 0.05M Tris/HCl buffer, pH 8.0 containing 0.001M EDTA, to give a clear solution |