

<b>Product:</b>	<b>UREASE</b>
<b>Product code:</b>	<b>URE2</b>
<b>E.C. number:</b>	3.5.1.5
<b>CAS number:</b>	9002-13-5
<b>EINECS number:</b>	232-656-0
<b>Systematic name:</b>	Urea amidohydrolase
<b>Source:</b>	Jack bean
<b>Form:</b>	A freeze-dried material
<b>Storage conditions:</b>	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.
<b>Unit definition:</b>	<p><i>Nessler Unit</i> That amount of enzyme causing the liberation of one micromole of ammonia per minute at 25°C and pH 7.0.</p> <p><i>Bergmeyer Unit</i> That amount of enzyme causing the hydrolysis of one micromole of urea per minute at 25°C and pH 8.0.</p>
<b>Activity:</b>	Not less than <b>220 Nessler U/mg material</b> (not less than 90 Bergmeyer U/mg material)
<b>Solubility:</b>	Dissolves readily at 5mg/ml in 0.05M Tris/HCl buffer, pH 8.0 containing 0.001M EDTA, to give a clear solution.