

CZ0223 UG EN V2302

# β-Galactosidase 42A, Thermotoga maritima

# *Tm*Lac42A (GH42)

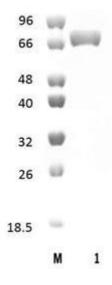
Catalogue numberPresentationCZ022310.25 mgCZ022323 x 0.25 mg

#### **Description**

β-Galactosidase 42A (*Tm*Lac42A), assigned the E.C. number 3.2.1.23, is a derivative of *Thermotoga maritima*. It is a β-galactosidase. The recombinant *Tm*Lac42A, purified from *Escherichia coli*, is a single-domain Glycoside Hydrolase family 42 (GH42) enzyme (see more details at <a href="https://www.cazy.org">www.cazy.org</a>). The protein is supplied in a solution containing 35 mM NaHepes buffer (pH 7.5), 750 mM NaCl, 200 mM Imidazole, 3.5 mM CaCl<sub>2</sub>, and 25% (v/v) glycerol, at a concentration of 0.25 mg/mL. Bulk quantities of this product can be made available upon request. To place an order, simply visit our website. We offer fast and secure shipping worldwide.

### **Electrophoretic Purity**

The molecular integrity and purity of *Tm*Lac42A (GH42) were evaluated using sodium dodecyl sulfate-polyacrylamide gel electrophoresis (SDS-PAGE), followed by BlueSafe staining (MB15201) (Figure 1).



**Figure 1**. SDS-PAGE analysis of *Tm*Lac42A (GH42) was conducted in (Lane 1), employing a 14% polyacrylamide gel. The enzyme exhibits a band corresponding to a molecular weight of approximately 81,17 kDa. Lane M contains a Protein Marker for reference.

#### Storage temperature

The protein should be stored at -30°C to -15°C in a constant temperature freezer. The protein will remain stable till the expiry date if stored as specified.

#### **Substrate specificity**

TmLac42A (GH42) hydrolyses broad substrate specificity with a preference for p-nitrophenyl-β-galactopyranoside (pNPGal).

#### Temperature and pH optima

The pH optimum for enzymatic activity is 5.5 while temperature optimum is 80 °C.

# **Enzyme activity**

The substrate specificity and kinetic properties of *Tm*Lac42A (GH42) are detailed in the referenced publication provided below. To perform enzyme assays and determine specific activity values, adhere to the methodology outlined in the cited paper(s).

#### Reference

Li et al. (2009) Food Chem. 112(4):844-850.

# **Customer Support**

Our dedicated customer support team is always ready to assist you with any questions or technical issues you may have. Reach us via email at info@nzytech.com.

# **Quality control assay**

Protein purity is determined to be ≥90%, as assessed by SDS-PAGE and subsequent BlueSafe staining (MB15201).

For life science research only. Not for use in diagnostic procedures.