

K-Carrageenase 16A, *Zobellia galactanivorans*

ZgCgk16A (GH16)

Catalogue number	Presentation
CZ04541	0.25 mg
CZ04542	3 x 0.25 mg

Description

K-Carrageenase 16A (ZgCgk16A), assigned the E.C. number 3.2.1.83, is a derivative of *Zobellia galactanivorans*. It is an enzyme that participates in the hydrolysis of 1,4- β -linkages between galactose 4-sulfate and 3,6-anhydro-galactose in kappa-carrageenans. The recombinant ZgCgk16A, purified from *Escherichia coli*, is a single-domain Glycoside Hydrolase family 16 (GH16) enzyme (see more details at www.cazy.org). The protein is supplied in a solution containing 35 mM NaHepes buffer (pH 7.5), 750 mM NaCl, 200 mM Imidazole, 3.5 mM CaCl₂, 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 ZgCgk16A (GH16) were evaluated using sodium dodecyl sulfate-polyacrylamide gel electrophoresis (SDS-PAGE), followed by BlueSafe staining (MB15201) (Figure 1).

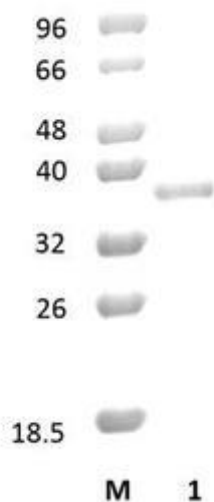


Figure 1. SDS-PAGE analysis of ZgCgk16A (GH16) was conducted in (Lane 1), employing a 14% polyacrylamide gel. The enzyme exhibits a band corresponding to a molecular weight of approximately 34,25 kDa. Lane M contains a Protein Marker for reference.

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

ZgCgk16A (GH16) hydrolyses K-carrageenan.

Temperature and pH optima

The enzyme is optimally active in the pH 7.2 and temperature range 20-30°C, with maximal activity at pH 7.2 and temperature 25°C.

Enzyme activity

The substrate specificity and kinetic properties of ZgCgk16A (GH16) 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

Potin *et al.* (1991) Eur J Biochem. 201(1):241-7.

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 $\geq 90\%$, as assessed by SDS-PAGE and subsequent BlueSafe staining (MB15201).

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