

CZ0527\_UG\_EN\_V2302

## Xanthan Iyase 8A, Paenibacillus alginolyticus

# PaXan8A (PL8)

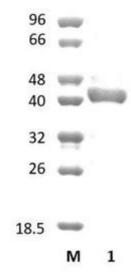
Catalogue numberPresentationCZ052710.5 mgCZ052723 x 0.5 mg

#### **Description**

Xanthan lyase 8A (PaXan8A), assigned the E.C. number 4.2.2.12, is a derivative of Paenibacillus alginolyticus. It is an enzyme that acts on terminal β-D-mannosyl-1,4-β-D-glucuronosyl linkage of the side-chain of the polysaccharide xanthan. The recombinant PaXan8A, purified from *Escherichia coli*, is a single-domain Pectate Lyase family 8 (PL8) 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 0.5 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 *Pa*Xan8A (PL8) were evaluated using sodium dodecyl sulfate-polyacrylamide gel electrophoresis (SDS-PAGE), followed by BlueSafe staining (MB15201) (Figure 1).



**Figure 1**. SDS-PAGE analysis of *Pa*Xan8A (PL8) was conducted in (Lane 1), employing a 14% polyacrylamide gel. The enzyme exhibits a band corresponding to a molecular weight of approximately 44,35 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**

PaXan8A (PL8) participates in the eliminative cleavage of xanthan.

### Temperature and pH optima

The enzyme is optimally active in the pH 6 and temperature range 45-55°C, with maximal activity at pH 6 and temperature 55°C.

## **Enzyme activity**

The substrate specificity and kinetic properties of *Pa*Xan8A (PL8) 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

Ruijssenaars et al. (1999) Appl. Environ. Microbiol. 65(6):2446-2452.

## **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.