

CZ0765_UG_EN_V2302

Malto-oligosyltrehalose trehalohydrolase 13A, Sulfolobus solfataricus

SsTrz13A (CBM48-GH13)

Catalogue number	Presentation
CZ07651	0.25 mg
CZ07652	3 x 0.25 mg

Description

Malto-oligosyltrehalose trehalohydrolase 13A (*Ss*Trz13A), assigned the E.C. number 3.2.1.141, is a derivative of *Sulfolobus solfataricus*. It is an enzyme that participates in the hydrolysis of 1,4- α -D-glucosidic linkage in 4- α -D-(1,4- α -D-glucanosyl)(n) trehalose to yield trehalose and 1,4- α -D-glucan. The recombinant *Ss*Trz13A, purified from *Escherichia coli*, is a modular Glycoside Hydrolase family 13 (CBM48-GH13) enzyme (see more details at <u>www.cazy.org</u>). 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 SsTrz13A (CBM48-GH13) were evaluated using sodium dodecyl sulfate-polyacrylamide gel electrophoresis (SDS-PAGE), followed by BlueSafe staining (MB15201) (Figure 1).

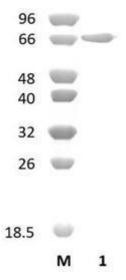


Figure 1. SDS-PAGE analysis of *Ss*Trz13A (CBM48-GH13) was conducted in (Lane 1), employing a 14% polyacrylamide gel. The enzyme exhibits a band corresponding to a molecular weight of approximately 66,33 kDa. Lane M contains a Protein Marker for reference.

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

SsTrz13A (CBM48-GH13) hydrolyses maltooligosyltrehalose.

Temperature and pH optima

The pH optimum for enzymatic activity is 5 while temperature optimum is 80 °C.

Enzyme activity

The substrate specificity and kinetic properties of SsTrz13A (CBM48-GH13) 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

Fang et al. (2008) J Agric Food Chem. 56(14):5628-33.

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 ≥75%, as assessed by SDS-PAGE and subsequent BlueSafe staining (MB15201).

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

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