

PECTATE LYASE (*Aspergillus* sp.)

08/23

Non-recombinant

E-PCLYAN

EC: 4.2.2.2

Synonyms: pectate lyase; (1→4)-alpha-D-galacturonan lyase

CAZy Family: PL1

CAS: 9015-75-2

Refer to the product lot number Certificate of Analysis for lot specific properties.

PROPERTIES

1. ELECTROPHORETIC PURITY:

- Single major band on SDS-gel electrophoresis (MW = ~ 45,000)

2. SPECIFICITY:

Eliminative cleavage of (1,4)- α -D-galacturonan to give oligosaccharides with 4-deoxy- α -D-galact-4-enuronosyl groups at their non-reducing ends.

3. PHYSICOCHEMICAL PROPERTIES:

pH Optima:	8.0
pH Stability:	6.5-11.0
Temperature Optima:	55°C
Temperature Stability:	< 55°C

4. STORAGE CONDITIONS:

The enzyme is supplied as a solution containing 50% glycerol and 0.02% (w/v) sodium azide and should be stored below -10°C. For assay, this enzyme should be diluted in Tris.HCl buffer (100 mM), pH 8.0.

Swirl to mix the enzyme immediately prior to use.

The enzyme is used for the identification of Pectin in foodstuffs, feed and fruit juices (**K-PECID**).