PECTATE LYASE (*Aspergillus sp.*)

**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**).