

## Native *Lactobacillus leichmanii* D-Lactic Dehydrogenase

Cat. No. NATE-0195

Lot. No. (See product label)

### Introduction

**Description** D-lactic dehydrogenase catalyzes the conversion of D-lactate into D-pyruvate while reducing NAD<sup>+</sup> to NADH and H<sup>+</sup>.

**Applications** In the food industry, the primary catalysis is coupled to conversion of NADH and H<sup>+</sup> to NAD<sup>+</sup> with diaphorase coupled with converting the non-fluorescent resazurin to the highly fluorescent substance resorufin to measure the content of D-lactate in food products.

**Synonyms** EC 1.1.1.28, D-Lactic Dehydrogenase; 9028-36-8; lactic acid dehydrogenase; D-specific lactic dehydrogenase; D-(–)-lactate dehydrogenase (NAD); D-lactic acid dehydrogenase; D-lactic dehydrogenase; (R)-Lactate:NAD<sup>+</sup> oxidoreductase; D-LDH

### Product Information

**Source** *Lactobacillus leichmanii*

**Form** Suspension in 3.2 M (NH<sub>4</sub>)<sub>2</sub>SO<sub>4</sub>, 0.1 M potassium phosphate, pH 7.0

**EC Number** EC 1.1.1.28

**CAS No.** 9028-36-8

**Activity** > 30 units/mg protein; ~1000 U/mL; 250-500 units/mg protein (biuret); 150-300 units/mg protein; 1,000-3,000 units/mg protein (biuret)

**Unit Definition** 1 U corresponds to the amount of enzyme which will reduce 1 μmol of pyruvate to D-lactate per minute at pH 7.0 and 25°C

### Storage and Shipping Information

**Storage** 2-8°C