Creative Enzymes®

Native Baker's yeast (S. cerevisiae) Glyceraldehyde-3-phosphate Dehydrogenase

Cat. No. NATE-0278

Lot. No. (See product label)

Introduction

Description Glyceraldehyde-3-phosphate dehydrogenase catalyzes the conversion of glyceraldehyde-3-phosphate to 1,3-bisphosphoglycerate as part of glycolysis. It has also been shown to have roles in initiation of apoptosis, transcription activation and the shuttling of ER to Golgi vesicles.

Synonyms EC 1.2.1.12; GAPDH; glyceraldehyde-3-phosphate dehydrogenase (phosphorylating); triosephosphate dehydrogenase; dehydrogenase, glyceraldehyde phosphate; phosphoglyceraldehyde dehydrogenase; 3-phosphoglyceraldehyde dehydrogenase; NAD+-dependent glyceraldehyde phosphate dehydrogenase; glyceraldehyde phosphate dehydrogenase (NAD+); glyceraldehyde-3-phosphate dehydrogenase (NAD+); NADH-glyceraldehyde phosphate dehydrogenase; glyceraldehyde-3-P-dehydrogenase; 9001-50-7

Product Information

Source Baker's yeast (S. cerevisiae)

Form Lyophilized, sulfate-free powder stabilized with trehalose, Citrate, and DTT. Useful for systems requiring low sulfate.

EC Number EC 1.2.1.12

CAS No. 9001-50-7

Activity 70-140 units/mg protein

Unit Definition One unit will reduce 1.0 µmole of 3-phosphoglycerate to D-glyceraldehyde 3-phosphate per min in a coupled system with 3-phosphoglyceric phosphokinase at pH 7.6 at 25°C.

Storage and Shipping Information

Storage −20°C