

## Native Potato Acid Phosphatase

Cat. No. NATE-0083

Lot. No. (See product label)

### Introduction

**Description** Native Potato Acid Phosphatase for research on plant phosphatase activity and enzymatic processes. Perfect for agricultural and biochemical studies. Creative Enzymes provides high-quality solutions.

**Applications** Phosphatase acid from potato has been used in a study to develop a method of efficient enzymatic hydrolysis of polyprenyl pyrophosphates. It has also been used in a study to investigate the kinetics of the hydrolysis of sodium p-nitrophenylphosphate and other phosphoric acid monoesters.

**Synonyms** acid phosphatase; 9001-77-8; acid phosphomonoesterase; phosphomonoesterase; glycerophosphatase; acid monophosphatase; acid phosphohydrolase; acid phosphomonoester hydrolase; uteroferrin; acid nucleoside diphosphate phosphatase; orthophosphoric-monoester phosphohydrolase (acid optimum); EC 3.1.3.2; APase

### Product Information

**Source** Potato

**Form** Type I, Type IV, ammonium sulfate suspension; Suspension in 1.8 M (NH<sub>4</sub>)<sub>2</sub>SO<sub>4</sub>, 10 mM MgCl<sub>2</sub>, pH 5.5; Type II, Type III, lyophilized powder.

**EC Number** EC 3.1.3.2

**CAS No.** 9001-77-8

**Activity** Type I, > 200 units/mg protein (biuret); Type II, 0.5-3.0 unit/mg solid; Type III, 3.0-10.0 units/mg solid; Type IV, > 10.0 units/mg protein (modified Warburg-Christian).

**Unit Definition** One unit will hydrolyze 1.0 μmole of p-nitrophenyl phosphate per min at pH 4.8 at 37°C.

### Storage and Shipping Information

**Storage** 2-8°C