

## fructose-bisphosphate aldolase

Cat. No. EXWM-4853

Lot. No. (See product label)

### Introduction

**Description** Also acts on (3S,4R)-ketose 1-phosphates. The yeast and bacterial enzymes are zinc proteins. The enzymes increase electron-attraction by the carbonyl group, some (Class I) forming a protonated imine with it, others (Class II), mainly of microbial origin, polarizing it with a metal ion, e.g. zinc.

**Synonyms** aldolase; fructose-1,6-bisphosphate triosephosphate-lyase; fructose diphosphate aldolase; diphosphofructose aldolase; fructose 1,6-diphosphate aldolase; ketose 1-phosphate aldolase; phosphofructoaldolase; zymohexase; fructoaldolase; fructose 1-phosphate aldolase; fructose 1-monophosphate aldolase; 1,6-diphosphofructose aldolase; SMALDO; D-fructose-1,6-bisphosphate D-glyceraldehyde-3-phosphate-lyase

### Product Information

**Form** Liquid or lyophilized powder

**EC Number** EC 4.1.2.13

**CAS No.** 9024-52-6

**Reaction** D-fructose 1,6-bisphosphate = glycerone phosphate + D-glyceraldehyde 3-phosphate

**Notes** This item requires custom production and lead time is between 5-9 weeks. We can custom produce according to your specifications.

### Storage and Shipping Information

**Storage** Store it at +4 °C for short term. For long term storage, store it at -20 °C~-80 °C.