

## Native Sweet Potato Non-Prostatic Acid Phosphatase

Cat. No. NATE-0025

Lot. No. (See product label)

### Introduction

**Description** Acid phosphatase is a phosphatase, a type of enzyme, used to free attached phosphoryl groups from other molecules during digestion. It can be further classified as a phosphomonoesterase. Acid phosphatase is stored in lysosomes and functions when these fuse with endosomes, which are acidified while they function; therefore, it has an acid pH optimum. This enzyme is present in many animal and plant species. Different forms of acid phosphatase are found in different organs, and their serum levels are used to evaluate the success of the surgical treatment of prostate cancer. In the past, they were also used to diagnose this type of cancer.

**Synonyms** Acid Phosphatase; 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; ACP

### Product Information

**Source** Sweet Potato

**Form** Lyophilized

**EC Number** EC 3.1.3.2

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

**Molecular Weight** 110 kDa

**Purity** Purified

**Activity** > 0.5 U/mg solid

**Unit Definition** One unit will catalyze the hydrolysis of one micromole of p-nitrophenylphosphate to p-nitrophenol and phosphate per minute at pH 4.8 and 37°C.

### Storage and Shipping Information

**Storage** 2-8°C