

Native Calf Enterokinase

Cat. No. NATE-0872

Lot. No. (See product label)

Introduction

Description Enteropeptidase (also called enterokinase) is an enzyme produced by cells of the duodenum and involved in human and animal digestion. It is secreted from intestinal glands (the crypts of Lieberkühn) following the entry of ingested food passing from the stomach. Enteropeptidase converts trypsinogen (a zymogen) into its active form trypsin, resulting in the subsequent activation of pancreatic digestive enzymes. Absence of enteropeptidase results in intestinal digestion impairment.

Applications Enterokinase is used for the cleavage of fusion proteins at definite cleavage sites. For the processing of recombinant proteins, the desired protein is fused with Enterokinase recognition sequence. After purification of the entire fusion protein, the protein or peptide is released by incubation with enterokinase.

Synonyms enterokinase; enteropeptidase; EC 3.4.21.9; restriction protease enterokinase

Product Information

Species	Calf
Source	Calf intestine
Form	Lyophilized
EC Number	EC 3.4.21.9
CAS No.	9014-74-8
Molecular Weight	150 kDa
Concentration	1:50 % (w/w)
Optimum pH	8
Specificity	Serine protease acting as a restriction protease that recognizes the amino acid sequence -(Asp) ₄ -Lys-X. The aspartic acid residues can be partially substituted by glutamic acid.

Storage and Shipping Information

Storage Store at 2-8°C