

Pectate Lyase from *Caulobacter crescentus*, Recombinant

Cat. No. NATE-1222

Lot. No. (See product label)

Introduction

Description Pectate lyase (EC 4.2.2.2) is an enzyme involved in the maceration and soft rotting of plant tissue. Pectate lyase is responsible for the eliminative cleavage of pectate, yielding oligosaccharides with 4-deoxy- α -D-mann-4-enuronosyl groups at their non-reducing ends. The protein is maximally expressed late in pollen development. It has been suggested that the pollen expression of pectate lyase genes might relate to a requirement for pectin degradation during pollen tube growth. This enzyme belongs to the family of lyases, specifically those carbon-oxygen lyases acting on polysaccharides.

Synonyms (1->4)- α -D-galacturonan lyase; polygalacturonic transeliminase; pectic acid transeliminase; polygalacturonate lyase; endopectin methyltranseliminase; pectate transeliminase; endogalacturonate transeliminase; pectic acid lyase; pectic lyase; α -1,4-D-endopolygalacturonic acid lyase; PGA lyase; PPase-N; endo- α -1,4-polygalacturonic acid lyase; polygalacturonic acid lyase; pectin transeliminase; Polygalacturonic acid trans-eliminase; Pectate lyase; EC 4.2.2.2

Product Information

Source *Caulobacter crescentus* CB15

Form Supplied in 3.2 M ammonium sulphate

EC Number EC 4.2.2.2

CAS No. 9015-75-2

Molecular Weight 58857.2 Da

Purity > 95 % as judged by SDS-PAGE

Activity 283 U/mg

Concentration 328 U/ml

Optimum pH ~ 8.5

Optimum temperature 37°C (stable up to 37°C)

Unit Definition One unit is defined as the amount of enzyme required to release 1 μ mol of 4,5-unsaturated galacturonide product per minute from 1.3 mg/mL polygalacturonic acid in 50 mM Tris-HCl buffer, pH 8.5, containing 0.1 mM CaCl₂, at 37°C, as measured at 232 nm.

Usage and Packaging

Preparation Instructions Agitate vial sufficiently to fully homogenise enzyme precipitate before use.

Storage and Shipping Information

Storage Store at 4°C (shipped at room temperature)