

## Native Microorganism D-lactate dehydrogenase

Cat. No. DIA-207

Lot. No. (See product label)

## Introduction

**Description** Native Microorganism D-Lactate Dehydrogenase for research on lactate metabolism and enzymatic

mechanisms. Perfect for microbiology and biochemistry studies. Creative Enzymes ensures high-quality

solutions.

Applications This enzyme is useful for enzymatic determination of numerous metabolites, e.g.ATP, ADP, glucose,

creatinine, pyruvate, lactate and glycerol, and of enzyme activities, e.g.GPT, PK and CPK when coupled

with the related enzymes.

**Synonyms** Lactate dehydrogenase; EC 1.1.1.27; LDH; LD

## **Product Information**

**Source** Microorganism

Appearance White amorphous powder, lyophilized

**EC Number** EC 1.1.1.28

*CAS No.* 9028-36-8

Molecular

approx. 140 kDa (by gel filtration)

Weight

**Activity** Gradell 400U/mg-solid or more

 $\textbf{\textit{Contaminants}} \quad \text{NADH oxidase} < 1.0 \times 10^{-3} \% \text{ Malate dehydrogenase} < 1.0 \times 10^{-2} \% \text{ GOT} < 5.0 \times 10^{-3} \% \text{ GPT} < 5.0 \times 10^{-3$ 

Myokinase  $< 1.0 \times 10^{-2}\%$  Pyruvate kinase  $< 1.0 \times 10^{-3}\%$ 

Isoelectric

point

**pH Stability** pH 5.0-9.0 (25°C, 48hr)

**Optimum pH** 6.0-7.0

Thermal stability

below 45°C (pH 7.0, 15min)

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*Optimum* 35-40°C

temperature

1.6×10<sup>-4</sup>M (pyruvate, pH 7.0)

Michaelis Constant

*Inhibitors* Ag+, Hg++, SH-reagents

## Storage and Shipping Information

**Stability** Store at -20°C

**Tel:** 1-631-562-8517 1-516-512-3133 **Email:** info@creative-enzymes.com

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