

Tyrosinase (TYR)

T1508158

Storage: -20°C. Avoid freeze/thaw cycle. Desiccated.

Introduction:

This product is a high-purity monophenol oxidase (Tyrosinase, EC 1.14.18.1) refined from a specific strain via modern fermentation technology and chromatography processes. As a copper-containing metalloenzyme, it can efficiently catalyze the hydroxylation of monophenols (e.g., tyrosine) to diphenols (e.g., L-DOPA) and further oxidize diphenols to quinones.

Compared with traditional mushroom-derived tyrosinase, Streptomyces-derived tyrosinase has unique advantages:

High catalytic activity: It exhibits higher enzyme activity and reaction rate within a specific pH and temperature range.

Excellent stability: It has stronger tolerance to changes in temperature and pH, showing more stable performance in production applications.

Broad substrate specificity: It has good catalytic effects on various phenolic substrates.

Animal-origin free: Produced from microbial fermentation, it avoids the risk of animal-derived diseases, complies with halal, kosher certifications and vegetarian requirements, and is more suitable for applications in food, cosmetics and pharmaceuticals.

This product is in the form of lyophilized powder, which is convenient for transportation and storage, and needs to be reconstituted before use.