Acid Phosphatase (ACP)

A1510305

Store at -20℃ long term (3 years). Upon reconstitution, it is recommended to aliquot. Avoid freeze/thaw cycle.

Product Introduction

Acid phosphatase (ACP) is an enzyme that removes phosphate from other molecules during digestion. Acid phosphatase catalyzes the conversion of orthophosphoric monoester and H_2O to alcohol and phosphoric acid.

Source: Sweet Potato.
Form: Lyophilized.
Purity: ≥300 U/mg protein.
Activity: ≥30 U/mg solid.
Unit Definition: One unit will catalyze the hydrolysis of one micromole of p-nitropheny-lphosphate to p-nitrophenoland phosphate per minute at pH 4.8 and 37°C.
Protein: Report mg protein/mg solid (Coomassie).
Contaminants: beta-Amylase: ≤50%.
alpha-Amylase: ≤1%.
Formulation: Lyophilized from 50 mM citrate, 1 g/L trehalose, and 1 g/L (W/V) PEG 20,000, pH 6.5.
Solubility: Clear, light purple (10 mg/mL saline).
Appearance: Light purple powder.
Purification: Chromatographically purified.
Molecular Weight: 110,000 Optimal pH 4.9 - 5.6.
Synonyms: Non-prostatic acid phosphatase, ACP, Orthophosphoric-monoester phosphoh-ydrolase acidoptimum, Acid Phosphatase, AcPase, APase.
CAS Number: 9001-77-8.
E.C. Number: 3.1.3.2.