

Recombinant Bovine Enterokinase Light Chain, Yeast

Information

Gene ID		
Accession #		
Alternate Names	Enterokinase, Serine Protease 7, Transmembrane Protease Serine 15	
Source	Pichia Pastoris	
M.Wt	Approximately 43.0 kDa, a single glycosylated polypeptide chain containing 23 amino acids.	
AA Sequence	Sector outer of the	
Appearance	Sterile liquid.	
Stability & Storage	Use a manual defrost freezer and avoid repeated freeze-thaw cycles - 6 months from date of receipt, -20 to -70 °C as supplied - 3 months, -20 to -70 °C under sterile conditions after opening	
Formulation	50 mM Tris-HCl, pH 8.0, 0.5 M NaCl and 50 % glycerol.	
Reconstitution	Parameter BIO	
Biological Activity		
Shipping Condition	Gel pack.	
Handling	Centrifuge the vial prior to opening.	
Usage	For Research Use Only! Not to be used in humans.	

Components and Storage

Components target	100IU	250IU	. 1klU
Recombinant Bovine Enterokinase Light Chain, Yeast	100IU	250IU	1kIU

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- 6 months from date of receipt, -20 to -70 °C as supplied
- 3 months, -20 to -70 °C under sterile conditions after opening

Quality Control	
Purity	ar the sure of the
Endotoxin	Less than 1 EU/µg of rBoEKL as determined by LAL method.

Description

Enterokinase (EK) is an amino protease existing in duodenum of mammal and is involved in digestion. It consists of a disulfide-linked 82 - 140 kDa heavy chain which anchors enterokinase in the intestinal brush border membrane and a 35 - 62 kDa light chain which contains the catalytic subunit. Additionally, both of the chains are derived from a single precursor that is cleaved by a trypsin-like protease. EK can specially recognize the amino acid sequence DDDDK, and digest the peptide bond after the lysine residue. rEK was report to be more effective than nature EK in cleaving recombinant proteins. Furthermore, the light chain possesses the whole enzyme activity of EK. rBoEK has the highest activity than EK of other species and is used wildly in biochemical applications.

Reference

- 1. Yuan LDandHua ZC. 2002. Protein Expr Purif, 25: 300-4
- 2. Peng L, Zhong X, Ou J, et al. 2004. J Biotechnol, 108: 185-92
- 3. Light AandJanska H. 1991. J Protein Chem, 10: 475-80
- 4. Kubitzki T, Minor D, Mackfeld U, et al. 2009. Biotechnol J, 4: 1610-8.



