

Rennin

Cat. No.:	HY-P2810
CAS No.:	9001-98-3
Target:	Endogenous Metabolite; Ser/Thr Protease
Pathway:	Metabolic Enzyme/Protease
Storage:	Please store the product under the recommended conditions in the Certificate of Analysis.

Rennin

BIOLOGICAL ACTIVITY

Description	Rennin, also known as Chymosin, is a pepsin-related proteolytic enzyme synthesized by cells in the stomach of certain animals that efficiently converts liquid milk into a semi-solid, allowing it to remain in the stomach for longer. The natural substrate of Rennin is K-casein, which is specifically cleaved at the peptide bond between amino acid residues 105 and 106, phenylalanine and methionine, and is widely used in cheese production ^[1] .
In Vitro	<p>This product is derived from M plant separation and can be used for emulsion coagulation. The amount of chymosin added is directly proportional to the coagulation time. The more added, the faster the coagulation time.</p> <p>Molecular weight: 36 KDa Temperature range: effective temperature range 35-95 °C, optimal temperature 35-37 °C; pH range: effective pH range 5-8, optimal pH value 6.1-6.2; Inhibitors: Fe³⁺, Cu²⁺, Hg²⁺, Pb²⁺ Solvent: water MCE has not independently confirmed the accuracy of these methods. They are for reference only.</p>

REFERENCES

[1]. Gilliland GL, et al. Dill J. Functional implications of the three-dimensional structure of bovine chymosin. Adv Exp Med Biol. 1991;306:23-37.

Caution: Product has not been fully validated for medical applications. For research use only.

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