

Product Data Sheet

Inhibitors

Screening Libraries

Proteins

Pepsin (MS Grade)

Cat. No.: HY-E70198 CAS No.: 9001-75-6

Target: **Endogenous Metabolite**

Metabolic Enzyme/Protease Pathway:

Storage: Powder -20°C 3 years

> 4°C 2 years

In solvent -80°C 6 months

> -20°C 1 month

Pepsin (MS Grade)

BIOLOGICAL ACTIVITY

Description

Pepsin (MS Grade) is the major pig and human gastric proteases, it is a pepsin-like minor gastric proteolytic enzymes. Pepsin (MS Grade) contributes to proteolysis of food proteins in the vertebrate stomach[1].

In Vitro

This product can be used for: 1) protein analysis in mass spectrometry and other applications; 2) for structural protein research (HDX exchange) and antibody analysis; 3) for digestion of tightly folded proteins in proteomics; 4) digestion of casein for vaccine production protein.

Protocol

- 1) Dissolve the target protein: Dissolve the protein in pH 1.0-5.0 buffer;
- 2) Enzyme dissolution: Dissolve pepsin powder in double-distilled water. Note that the pH should be lower than 5.5 so that the final concentration of pepsin is 1 mg/mL;
- 3) Enzyme digestion: Add pepsin to the target protein solution. The recommended ratio is enzyme: protein = 1:20-1:100 (W:
- W). After mixing, react at 37\,\mathbb{I} for 1-18 hours and heat at 95\,\mathbb{I}. Stop the reaction after 10 minutes.

MCE has not independently confirmed the accuracy of these methods. They are for reference only.

REFERENCES

[1]. K.Yamamoto, et al. Cathepsin E: An Aspartic Protease with Diverse Functions and Biomedical Implications. Encyclopedia of Cell Biology, 2016.

[2]. Jordan Tang. Chapter 3 - Pepsin A. Handbook of Proteolytic Enzymes. 2013.

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

Tel: 609-228-6898

Fax: 609-228-5909

E-mail: tech@MedChemExpress.com

Address: 1 Deer Park Dr, Suite Q, Monmouth Junction, NJ 08852, USA

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