

Pepsin

Cat. No.:	HY-P1635
CAS No.:	9001-75-6
Target:	Endogenous Metabolite
Pathway:	Metabolic Enzyme/Protease
Storage:	Please store the product under the recommended conditions in the Certificate of Analysis.

Pepsin

SOLVENT & SOLUBILITY

In Vivo	1. Add each solvent one by one: 0.01M HCL Solubility: ≥ 5 mg/mL (Infinity mM); Clear solution
---------	---

BIOLOGICAL ACTIVITY

Description	Pepsin is the major pig and human gastric proteases, it is a pepsin-like minor gastric proteolytic enzymes. Pepsin contributes to proteolysis of food proteins in the vertebrate stomach ^{[1][2]} .
In Vitro	Optimal pH: 1.0-3.0. Activators: Hydrochloric acid (HCl), trifluoroacetic acid (TFA). Inactivators: pH greater than 6.0. Usage Notes: 1. Resuspend Pepsin in double-distilled water (pH 5.5 or lower) to a final concentration of 1mg/mL. Store reconstituted Pepsin at 4 °C for up to 1 month. 2. Specificity for cleavage at Phe and Leu is best at pH 1.0 and decreased above pH 2.0. Pepsin irreversibly inactivates above pH 6.0. 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