

Product Data Sheet

β-Galactosidase, E. coli

Cat. No.: HY-P2869 CAS No.: 9031-11-2

Storage:

Target: **Endogenous Metabolite** Pathway: Metabolic Enzyme/Protease

Please store the product under the recommended conditions in the Certificate of

Analysis.

β-Galactosidase, E. coli

BIOLOGICAL ACTIVITY

Description	β -Galactosidase (EC 3.2.1.23) is a glycoside hydrolase that hydrolyzes the β -glycosidic bonds formed between galactose and its organic moieties. In E.coli, the lacZ gene is the structural gene of β -galactosidase, which can be used as part of the induction system lac operon. β -Galactosidase can hydrolyze lactose to form glucose and galactose, and enter glycolysis; it can also catalyze the transgalactosylation of lactose into allolactose; allolactose can be cracked into monosaccharides ^[1] .
In Vitro	This product is derived fro M fungal fermentation. Inhibitor: Co ²⁺ , Cu ²⁺ , Ni ²⁺ , Zn ²⁺ , Proclin pH range: effective pH range 3.0-8.0, optimal pH range 3.5-5.0 Temperature range: effective temperature range 5\overline{\Omega}-65\overline{\Omega}, optimal temperature range 55\overline{\Omega}-60\overline{\Omega} MCE has not independently confirmed the accuracy of these methods. They are for reference only.

REFERENCES

[1]. Douglas H Juers, et al. LacZ β -galactosidase: structure and function of an enzyme of historical and molecular biological importance. Protein Sci. 2012 Dec;21(12):1792-807.

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

Page 1 of 1

Screening Libraries Proteins

Inhibitors