

Urease from Jack bean

Product Code: 174591

EC no: 3.5.1.5

SKU: 174591

Category: [Enzymes](#)

PRODUCT DESCRIPTION

SPECIFICATIONS:

EC 3.5.1.5

Product name: Urea amidohydrolase

Appearance: white amorphous powder lyophilized

Activity: Grade II, 100U/mg-solid or more

Contaminants:

- Asparaginase < 2.0×10^{-2} %,
- Arginase < 2.0×10^{-3} %,
- NH_4^+ < 5.0×10^{-4} µg/U

Stabilizers: EDTA, glutathione, succinate, BSA

Stability: Stable at - 20 °C for at least 12 months

Molecular weight: Approx. 480,000

Isoelectric point 5.0 – 5.1

Michaelis constants: 1.05×10^{-2} M (Urea)

Structure: 8 active sites with SH-groups per mole of the enzyme

Inhibitors: Heavy metal ions (Ag⁺, Hg²⁺, etc.)

Optimum pH: 6.0

Optimum temperature: 60 °C

pH Stability: pH 5.5 – 8.5 (30 °C, 17hr)

Thermal stability: below 50 °C, (pH 8.0, 60min)