

Lysozyme 08/19

**CATALOG #:** M1237-1G 1 g

M1237-5G 5 g M1237-10G 10 g

**SOURCE:** Chicken Egg White (Enzymatic Grade)

**ACTIVITY:** ~50, 000 U/mg

**CAS NUMBER:** 12650-88-3

APPEARANCE: Freeze-dried powder

PURITY: 95% (biuret)

SOLUBILITY: Soluble in water

**DESCRIPTION:** Lysozyme is a glycoside hydrolase which hydrolyzes 1,4-beta-linkages between N-acetylmuramic acid

and N-acetyl-D-glucosamine residues in peptidoglycan and between N-acetyl-D-glucosamine residues in chitodextrin. Peptidoglycan is a major component of cell walls of gram-positive bacteria which makes these bacteria susceptible to lysis by lysozyme. It is used to lyse bacteria and to prepare spheroplasts.

Lysozyme is purified from chicken egg white and freeze dried.

STORAGE TEMPERATURE: -20°C

**APPLICATIONS:** It is used to lyse bacteria and to prepare spheroplasts

REFERENCE: 1. David C.P. The Hen Egg-White Lysozyme Molecule. (1967) Proceedings of the National Academy of

Sciences of the United States of America, 57: 483-495.

Rupley J.A. and Gates V. Studies on the enzymic activity of lysozyme II. The hydrolysis and transfer reactions of N-acetylglucosamine oligosaccharides. (1967) Proceedings of the National Academy of

Sciences of the United States of America, 57: 496-510.

## **RELATED PRODUCTS:**

OryzaExp™ Lysozyme, Human Recombinant (Cat. No. P1400) Lysozyme Activity Assay Kit (Fluorometric) (Cat. No. K236) Lysozyme Inhibitor Screening Kit (Cat. No. K237) Lysozyme ELISA Kit (Cat. No. K4243) Lysozyme Antibody (Cat. No. A1110) EZLys™ Lysozyme, Human (Cat. No. 8005)

DISCLAIMER: FOR RESEARCH USE ONLY! Not to be used on humans.