Issue date: 1st May 2013

Product: UREASE

Product code: URE3

E.C. number: 3.5.1.5

CAS number: 9002-13-5

EINECS number: 232-656-0

Systematic name: Urea amidohydrolase

Source: Jack bean

Form: A freeze-dried material

Storage conditions: Store desiccated at -15°C or below. Allow to come to room

temperature before opening. Before returning to storage, re-

desiccate under vacuum over silica gel for a minimum of four hours.

Re-seal before returning to -15°C or below.

Unit definition: Nessler

That amount of enzyme causing the liberation of one micromole of

ammonia per minute at 25°C and pH 7.0

Bergmeyer

That amount of enzyme causing the hydrolysis of one micromole of

urea per minute at 25°C and pH 8.0

Specific activity: Not less than 1300 Nessler U/mg protein (approximately 450

Nessler U/mg material)

Solubility: Dissolves readily at 5mg/ml in 0.05M Tris/HCl buffer, pH 8.0

containing 0.001M EDTA, to give a clear solution