

Glutamine transaminase

Cat: G8661

Specification: 1g

Storage: Store at -20°C, and it is valid for 1 year.

Product Information

CAS: 80146-85-6

English name: Glutamine transaminase

Molecular Formula: C₂₇H₄₄O₃N₆

Molecular Weight: 502.69

Optimal Temperature: 45-50°C

Optimal pH: 6.0-7.0

Source: Streptomyces mobaraensis

Enzyme Activity/Potency: 1000u/g

Solubility: 10mg/ml in Water

Introduction

Glutamine transaminase, also known as TG, is a microbial enzyme widely found in animals, plants, and microorganisms in nature. It is an acyltransferase that catalyzes the acyl transfer reaction between proteins (or within proteins), resulting in covalent cross-linking between proteins (or polypeptides). This cross-linking has a significant impact on the chemical properties, gelation ability, thermal stability, and water retention of proteins, thereby improving the structural and functional properties of proteins and giving food proteins a unique texture and taste. Therefore, glutamine transaminase has been widely used in the food processing industry such as meat products, seafood products, soy products, flour products, rice products, and dairy products.

Note

1. Unless otherwise specified, the biochemical reagents produced by our company are generally non-sterile packaged. If they are to be used for cell experiments, please conduct pretreatment in advance.
2. Once dissolved, please store the solution in separate containers to avoid product degradation caused by repeated freezing and thawing.
3. The product information is for reference only. If you have any questions, please call 400-968-6088 for consultation.
4. The products are all for scientific research use only. Do not use it for medical, clinical diagnosis or treatment, food and cosmetics, etc. Do not store them in ordinary residential areas.
5. For your safety and health, please wear laboratory clothes, disposable gloves and masks to operate.