

## GALACTOSE DEHYDROGENASE - GALACTOSE MUTAROTASE

08/23

**Recombinant**

**E-GALMUT**

EC: 1.1.1.48

**Synonyms:** Galactose dehydrogenase, D-galactose 1-dehydrogenase; D-galactose:NAD<sup>+</sup> 1-oxidoreductase

**CAS:** 9028-54-0

EC: 5.1.3.3

**Synonyms:** Galactose mutarotase, aldose 1-epimerase; aldose 1-epimerase

**CAS:** 9031-76-9

**Refer to the product lot number Certificate of Analysis for lot specific properties.**

**PROPERTIES**

**1. ELECTROPHORETIC PURITY:**

Each protein appears as a single band on SDS-gel electrophoresis and on isoelectric focusing.

**2. PHYSICOCHEMICAL PROPERTIES:**

Recommended conditions of use are at pH 8.6 and 20°C-40°C.

**3. STORAGE CONDITIONS:**

This mixture of enzymes is supplied as an ammonium sulphate suspension and should be stored at 4°C. For use in the measurement of lactose and D-galactose. Refer to the **Lactose/D-Galactose Assay Kit booklet (Megazyme cat. no. K-LACGAR)** for details of required concentrations, aliquots and incubation times. **Swirl to mix the enzyme suspension immediately prior to use.**

*For use under Patent No. US 7,785,771 B2 and EP1 828 407 (GB, FR, IE, DE)*