

## Native Escherichia coli beta Galactosidase - Biotin

<b>Alternate names:</b>	Beta-Gal Fusion Protein, Beta-Gal tag, JW0335, Lactase, b0344, lacZ tag
<b>Catalog No.:</b>	BA254B
<b>Quantity:</b>	0.2 mg
<b>Concentration:</b>	Protein content is approximately 20-25% of total weight
<b>Uniprot ID:</b>	<a href="#">P00722</a>
<b>NCBI:</b>	<a href="#">AP_000996.1</a>
<b>GeneID:</b>	<a href="#">945006</a>
<b>Format:</b>	<b>State:</b> Lyophilized purified protein from <i>Escherichia coli</i> <b>Buffer System:</b> PBS <b>Stabilizers:</b> 74% Sucrose <b>Reconstitution:</b> Restore with 1.0 ml sterile distilled water or aqueous buffer of choice. Care should be taken during reconstitution as the protein may appear as a film at the bottom of the vial. We recommend that the vial is gently mixed after reconstitution.
<b>Applications:</b>	<b>Functional Assays.</b> Other applications not tested. Optimal dilutions are dependent on conditions and should be determined by the user.
<b>Description:</b>	<i>Escherichia coli</i> Beta-Galactosidase is an inducible tetrameric enzyme coded by the lac Z gene of the lac operon that is often used as a reporter to assess the efficiency of transfection. It is a metalloenzyme that splits lactose into glucose and galactose. It hydrolyzes terminal, non-reducing beta-D-galactose residues in beta-D-galactosides. <b>Specific Activity:</b> >600 U/mg protein. One unit hydrolyses 1 µmole of p-nitrophenol-b-D-galactoside to p-nitrophenol per minute at 37°C. <b>Molecular weight:</b> 540 kDa
<b>Storage:</b>	Store at 4°C, DO NOT FREEZE. Shelf life: on