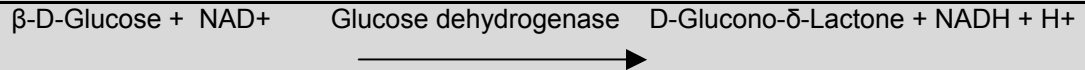


E2040913P8 Glucose Dehydrogenase



PRODUCT APPLICATION

Glucose dehydrogenase has been successfully used in desktop glucose detection instrumentation and the detection of glucose in diabetic patients. Also used for glucose detection in blood, food analysis and in the construction of disposable electrochemical biosensors and in vivo biosensors.

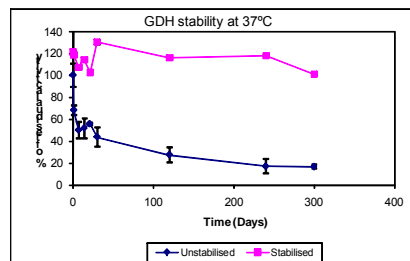
PRODUCT BENEFITS

Good enzyme stability and activity; Oxygen independent.
No cross reactivity with Maltose.
The stabilised enzyme shows 6 times more activity with respect to the unstabilised enzyme tested under the same conditions.

STABILITY DATA

Stability study in dry state on microtitre plate format at 37°C and 15% humidity using AET stabiliser formulation.

Stable for :
300 days at +37°C
444 days at +25°C
Over 2 Years at - 20°C



STABILISER INFORMATION

This enzyme has been stabilised using our Q2090625D14 stabiliser solution. The solution is delivered in double strength to be added to the unstabilised enzyme E2040910P2 in buffer. For more information on our range of stabiliser solutions please contact our sales representative.

PHYSICAL PROPERTIES

Glucose dehydrogenase	EC:1.1.1.47
Source	<i>Bacillus sp.</i>
Appearance	Dry white powder
Form supplied	Dry stabilised powder
Activity	>10 Units per mg material
Contaminants	<0.002 % Lactate dehydrogenase (Pyruvate) <0.002% Lactate dehydrogenase (Lactate) <0.002% NADH oxidase .
Storage	-20°C
Quality Control	Activity determined by spectrophotometric assay

Unit Definition	One unit is defined as the amount of enzyme utilising 1 μ mole of NADH per minute at pH 8.0 and 25°C.
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SAFETY AND HANDLING

Read the Material Safety Data Sheets (MSDS) and product labels before using the products.

Issued by Gwent Group May 2010

All values reported here are results of experiments conducted in our laboratories and are intended to illustrate the products performance. They are not intended to represent the products specifications