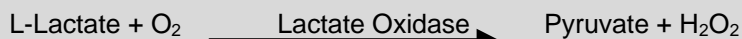


E2030703P1 Lactate Oxidase



PRODUCT APPLICATION

Lactate Oxidase has been successfully used in desktop lactate detection instrumentation and the detection of lactate for sports applications.

Also used for lactate detection in blood, food analysis and in the construction of disposable electrochemical biosensors and in vivo biosensors.

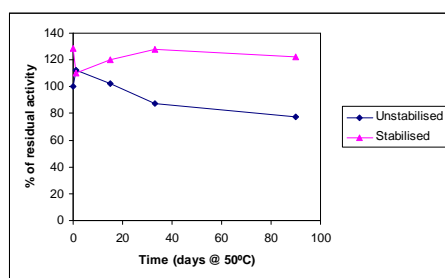
PRODUCT BENEFITS

The stabilised enzyme shows 1.6 times more activity with respect to the unstabilised LOX.

STABILITY DATA

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

90 Days at +50°C
180 days at 25°C
1 year at -20°C



PHYSICAL PROPERTIES

Lactate Oxidase	Recombinant LOX
Source	<i>Aerococcus viridans</i>
Appearance	Dry yellowish powder
Form supplied	Dry stabilised powder
Activity	> 11 Units per mg material
Contaminants	Pyruvate oxidase <0.001% U/U; Glucose Oxidase <0.001% U/U; Uricase <0.001% U/U; Cholesterol oxidase <0.001% U/U.
Quality Control	Activity determined by spectrophotometric assay
Storage	-20°C

Unit Definition	One units is defined as the amount of enzyme which generated 1µ mole of H ₂ O ₂ at 37°C and pH 6.5
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STABILISER INFORMATION

This enzyme has been stabilised using our Q2090625D27 stabiliser solution. The solution is delivered in double strength to be added to the unstabilised enzyme E2040308P1 in buffer.

For more information on our range of stabiliser solutions please contact our sales representative.

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