

Q2090625D18
Stabiliser Solution for Lactate dehydrogenase

PRODUCT APPLICATION

The Q2090625D18 stabiliser has been successfully used to stabilise:

Lactate dehydrogenase enzyme in the dry state.

PRODUCT BENEFITS

Increases enzyme stability at elevated temperatures of 37°C.

STABILITY DATA

Stability study of Lactate dehydrogenase in dry state on microtitre plate format at 37°C and 15% humidity using Q2090625D18.

Enzyme stable for:

54 days at +37°C
80 days at +25°C

RECOMMENDED METHOD OF USE

The stabiliser solution should be used at least at a 1:1 dilution with the buffer of choice, further dilution may be required for optimisation. The buffer should be checked for compatibility prior to addition to the enzyme/protein solution. This includes checking the final pH of the solutions when added to the enzyme solution. pH may have to be adjusted accordingly, normally between pH 6-8. This is only a rough guideline, as different enzymes possess different buffer salt requirements, ionic strength preferences and pH optima. Lower salt concentrations should be used if freeze-drying or vacuum drying.

PHYSICAL PROPERTIES

Stabiliser	Q2090625D18
Appearance	Clear solution
Form supplied	Double concentration in deionised water with preservative added.
Use	Stabilisation of protein
Recommended Buffer	0.1 M Phosphate buffer, pH 7.4
Quality Control	Visual QC of product to ensure no particulates are present.
Storage	6 months at room temperature, 1 year refrigerated (2-8°C), 2 years frozen at -20°C.

SAFETY AND HANDLING

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

(Although this product has been tested on the protein of interest in solution and in the dry state with wide ranging applications, Applied Enzyme Technology Ltd. cannot anticipate all the possible requirements for stabilisation by clients, and ultimately cannot be held liable for non-stabilisation of a protein under such circumstances.)

Issued by Gwent Group June 2010