

Q2091202D1
Stabiliser Solution for Alcohol oxidase from <i>Pichia pastoris</i>

PRODUCT APPLICATION

The Q2091202D1 stabiliser has been successfully used to stabilise:

Alcohol oxidase from *Pichia pastoris* enzyme in the dry state.

PRODUCT BENEFITS

Increases enzyme stability at storage temperatures of 37°C.

STABILITY DATA

Stability study of freeze dried Alcohol oxidase using Q2091202D1

Enzyme stable for:

180 days at 37°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	Q2091202D1
Appearance	Clear solution
Form supplied	Double concentration in deionised water with preservative added.
Use	Stabilisation of protein
Recommended Buffer	0.1M Phosphate buffer, pH 7.5
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.)

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