Glucose oxidase

货号: B26713



Glucose oxidase

产品信息

Glucose oxidase is used in the food and beverage industry as a preservative and stabilizer and is commonly derived from the fungus <i>Aspergillus niger</i> . Glucose oxidase can react with intracellular glucose and ox ygen (O_2) to produce hydrogen peroxide (H_2O_2) and gluconic acid, which can cut off the nutrition source of cancer cells and consequently inhibit their proliferation.			
9001-37-0			
Glucose oxidase is a subset of oxidoreductase enzymes that catalyzes the transfer of electrons from an o xidant to a reductant. Glucose oxidases use oxygen as an external electron acceptor that releases hydro gen peroxide (H2 O2). Glucose oxidase has many applications in commercial processes, including improving the color and taste, increasing the persistence of food materials, removing the glucose from the dried egg, and eliminating the oxygen from different juices and beverages.			
The accuracy of these methods have not been independently confirmed. They are for reference only.			
Solid			
Room temperature in continental US; may vary elsewhere.			
Please store the product under the recommended conditions in the Certificate of Analysis.			
In Vitro: H2O:50 mg/mL (Need ultrasonic) In Vivo: 请根据您的实验动物和给药方式选择适当的溶解方案。以下溶解方案都请先按照 In Vitro 方式配制澄清的储备液,再依次添加助溶剂: ——为保证实验结果的可靠性,澄清的储备液可以根据储存条件,适当保存;体内实验的工作液,建议您现用现配,当天使用;以下溶剂前显示的百分比是指该溶剂在您配制终溶液中的体积占比;如在配制过程中出现沉淀、析出现象,可以通过加热和/或超声的方式助溶 • 1. 请依序添加每种溶剂: PBS Solubility:50 mg/mL (Infinity mM); Clear solution; Need ultrasonic *以上所有助溶剂都可在 MCE 网站选购。			

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