

Rennin

货号: **B26888**

Rennin

产品信息

生物活性	Rennin, also known as Chymosin, is a pepsin-related proteolytic enzyme synthesized by cells in the stomach of certain animals that efficiently converts liquid milk into a semi-solid, allowing it to remain in the stomach for longer. The natural substrate of Rennin is K-casein, which is specifically cleaved at the peptide bond between amino acid residues 105 and 106, phenylalanine and methionine, and is widely used in cheese production.
CAS	9001-98-3
中文名称	
分子量	
体外研究	
体内研究	
形式	Solid
运输条件	Room temperature in continental US; may vary elsewhere.
保存条件	Please store the product under the recommended conditions in the Certificate of Analysis.
溶解性	
纯度	