

**UREASE**

Urea amidohydrolase

**REACTION:****PRODUCT DESCRIPTION**

Catalog No.:	qs50044
Appearance:	White amorphous powder
Source:	Jack Bean
Enzyme Commission Number:	EC 3.5.1.5
CAS Number:	9002-13-5
Storage temperature:	-20°C
Specific activity:	≥ 2000U/mg protein
Unit definition:	One unit hydrolyze one micromole of urea per minute at pH 8.0 at 37°C.

**PROPERTIES**

Molecular weight:	480 kDa (Gel filtration)	
Isoelectric point:	5.1	
Michaelis constant:	$3.7 \times 10^{-3} M$ (Urea)	
Optimum pH:	7.5	{Fig. 1}
Optimum temperature:	55°C	{Fig. 3}
pH Stability:	5.0~10.0 (30°C, 17hr)	{Fig. 2}
Thermal stability:	< 55°C (pH 8.0, 1hr)	{Fig. 4}
Inhibitors:	$Cu^{2+}, Zn^{2+}$	
Effect of various chemicals:		{Table 1}

**Table 1.**

**Effect of Various Chemicals on URH**

[The enzyme dissolved in 50mM Tris-HCl buffer, pH 7.5 (10U/ml) was incubated with each chemical at 37°C for 2hr.]

Chemical	Concn. (mM)	Residual activity
None	-	100%
CaCl <sub>2</sub>	2.0	101%
CuSO <sub>4</sub>	2.0	6%
MgSO <sub>4</sub>	2.0	102%
MnSO <sub>4</sub>	2.0	94%
NaCO <sub>3</sub>	10.0	100%

Chemical	Concn. (mM)	Residual activity
NaCl	10.0	106%
Na <sub>2</sub> HPO <sub>4</sub>	10.0	106%
ZnSO <sub>4</sub>	2.0	59%
CH <sub>3</sub> COONa	10.0	103%
Sodium Citrate	10.0	103%
BME	2.0	96%

