

L-Lactic Dehydrogenase

Cat: L8080

Specification: 2.5KU /10KU

Storage: Store at 2-8°C, and it is valid for 1 year.

Product Information

CAS: 9001-60-9

English name: L-Lactic Dehydrogenase

Alias: (S)-Lactate: NAD⁺ oxidoreductase; L-LDH; LAD; LD Appearance (Character): Ammonium Sulfate Suspension

Isoelectric Point: 8.4-8.6

Optimal pH: 7.5

Molecular Weight: 140kDa (composed of four subunits)

Purity: ≥10mg protein/ml

Enzyme Activity/Potency: ≥300U/mg

Source: Rabbit Muscle

Introduction

The total molecular weight of lactate dehydrogenase (LDH) is 140kDa, consisting of four subunits, called M subunit muscle and H subunit heart. These subunits can be mixed in any of the five combinations M₄, M₃H₁, M₂H₂, MH₃, and H₄. Skeletal muscle contains LDH, which is mainly M₄, with a small amount of M₃H and trace amounts of H₂H₂. The molecular weights of H and M subunits are very similar, but the amino acid composition is very different. Rabbit muscle LDH can dissociate into a dimer substance MW=~70kDa in acetate-chloride at pH5.0, and this dissociation is reversible.

Lactate dehydrogenase is responsible for converting pyruvate to lactate in fermentative metabolism, and it can also catalyze the oxidation of other L-2-hydroxy monocarboxylic acids.

L-lactate dehydrogenase from rabbit muscle has been used for: protein binding measurements; detecting the action of oxaloacetate decarboxylase; determining L- and D-lactate in serum.

Unit definition:

At pH7.5 and 37°C, one unit can reduce 1.0 µmole of pyruvic acid to L-lactic acid per minute.

Reference:

[1] Bergmeyer, H.U. and Bernt, E. (1974) in Methods of Enzymatic Analysis, (Bergmeyer, H.U. ed.) Volume 2, 574-578, Academic Press, New York, NY

Note

1. Unless otherwise specified, the biochemical reagents produced by our company are generally non-sterile packaged. If they are to be used for cell experiments, please conduct pretreatment in advance.



- 2. Once dissolved, please store the solution in separate containers to avoid product degradation caused by repeated freezing and thawing.
- 3. The product information is for reference only. If you have any questions, please call 400-968-6088 for consultation.

