

# Specification



## Trypsin inhibitor from soybean > 7000 BAEE

**A1828**

<b>additional product description</b>	lyophilized
<b>M</b>	ca. 21500 daltons
<b>CAS-No.:</b>	9035-81-8
<b>HS-No.:</b>	35040090
<b>EC-No.:</b>	232-906-9
<b>Storage:</b>	-20°C
<b>LGK:</b>	10 - 13
<b>Specification</b>	
<b>Assay</b>	min. 7000 U/mg
<b>Literature</b>	
<p>(1) Ozawa, K. &amp; Laskowski, M. (1966) <i>J. Biol. Chem.</i> <b>241</b>, 3955-3961 The reactive site of Trypsin inhibitors.</p> <p>(2) De Vonis Bidlingmeyer, U. <i>et al.</i> (1972) <i>Biochemistry</i> <b>11</b>, 3303-3310 Identity of the tryptic and <math>\alpha</math>-chymotryptic reactive sites on soybean Trypsin inhibitor (Kunitz).</p> <p>(3) Birk, Y. (1976) <i>Methods Enzymol.</i> <b>45 B</b>, 700-707 Trypsin and Chymotrypsin inhibitors from soybeans.</p>	
<b>Comment</b>	
<p>The Trypsin inhibitor from soybean inhibits trypsin in a molar ratio 1 : 1. Chymotrypsin will be inhibited to a lesser extent. Since the inhibitor is a protein, it cannot be dissolved in organic solvents and is heat-sensitive! Dissolve in water or diluted buffers. The pH optimum for its activity is 7.0. One unit of the inhibitor inhibits one unit of trypsin activity (BAEE; Unit definition Trypsin according to NF/USP: That amount of enzyme that causes a increase in absorbance at 253 nm of 0.003 per minute at 25°C resulting from the hydrolysis of BAEE).</p>	