

## Product Datasheet

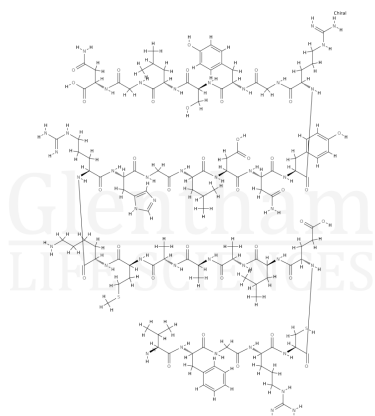
### GE8228 - Lysozyme, from chicken egg white

#### Product Details

Product Name	Lysozyme, from chicken egg white
Glentham Code	GE8228
CAS Number	12650-88-3
EINECS	235-747-3
MDL-Nummer	MFCD00131557
Zusätzliche CAS	9001-63-2
Related Categories	Biochemicals, Enzymes

#### Structure

Molecular Weight : -  
Molecular Formula : -



#### Glentham Product Specification

Physical Description	: White to off-white powder
Solubility (0.5% in 0.1M potassium phosphate)	: Clear, colourless solution
Activity	: $\geq 20,000\text{U/mg}$
Water	: $\leq 8.0\%$
Ash	: $\leq 1.0\%$
Nitrogen	: $\geq 15.0\%$
Source	: Chicken egg white
Version	: v1.1

#### About Lysozyme, from chicken egg white

Lysozyme is a naturally occurring enzyme that functions in the innate immune system of animals. The enzyme catalyses the hydrolysis of peptidoglycans in Gram-positive bacteria cell walls, causing bacterial cell lysis. Due to its antibacterial properties, lysozyme is often used as a food preservative and as an ingredient in acne treatments. Within a laboratory setting, lysozyme is used to access proteins within the bacterial periplasm and in the production of spheroplasts and protoplasts. Lysozyme is found in egg whites in large quantities.

#### Storage

Recommended storage temperature:  $-20^{\circ}\text{C}$ .

#### Hazards and Transport

Not classified as hazardous under CLP.  
Not classified as dangerous for transport.

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