

Product Datasheet

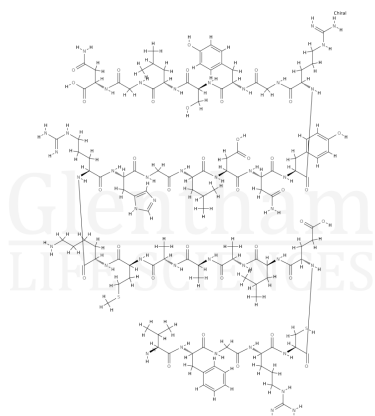
GE8228 - Lysozyme, from chicken egg white

Product Details

Product Name	Lysozyme, from chicken egg white
Glentham Code	GE8228
CAS Number	12650-88-3
EINECS	235-747-3
MDL Number	MFCD00131557
Additional 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°C .

Hazards and Transport

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

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