

Product Datasheet

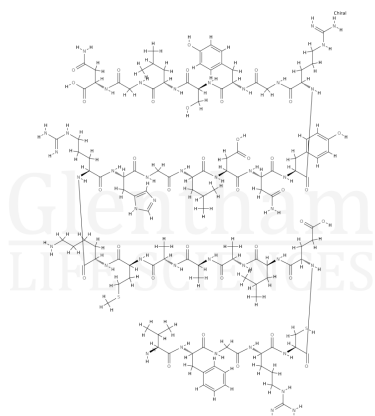
GE8228 - Lysozyme, from chicken egg white

Product Details

Product Name	Lysozyme, from chicken egg white
Glenthams 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 : -



Storage

Recommended storage temperature: -20°C.

Hazards and Transport

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

Glenthams Product Specification

Physical Description	: White to off-white powder
Activity	: $\geq 20,000\text{U/mg}$
Water	: $\leq 8.0\%$
Ash	: $\leq 1.0\%$
Nitrogen	: $\geq 15.0\%$
Source	: Chicken egg white
Version	: v1.0

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.