CERTIFICATE OF ANALYSIS



Urease from Jack bean	Cat.No. :	37799
lyophil.	Contr.No.:	140418

Parameter	Method	Specification	Result
Molecular weight		ca. 545 000	
Appearance		white lyophilisate	corresponds
Activity (U/mg)	Urease by Nesslers	min. 220	319
Activity in other units (U/mg)	Urease by Bergmeyer	min. 90	133
Minimum shelf life	C/60		03.04.2017
Storage (°C)			+2 to +8

Unit definitions

Urease (by Nesslers)

1 Unit is that amount of enzyme causing the liberation of 1 μmol ammonia per minute at 25°C, pH 7.0.

Urease (by Bergmeyer)

1 Unit is that amount of enzyme causing the hydrolysis of 1 μmol of urea per minute at 25°C, pH 8.0.

We do not guarantee that the product can be used for a special application.

This document does not release you from performing the standard control upon receipt of incoming goods.

SERVA Electrophoresis GmbH Quality Control

Dipl.-Ing. (FH) Bernhard Göckel

Daniela Lux-Helmstetter

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