CERTIFICATE OF ANALYSIS



| Urease from Jack bean | Cat.No. : | 37799 |
|-----------------------|------------|--------|
| lyophil. | Contr.No.: | 180723 |

| Parameter | Method | Specification | Result |
|--------------------------------|------------------------|--------------------|-------------|
| Molecular weight | | ca. 545 000 | |
| Appearance | | white lyophilisate | corresponds |
| Activity (U/mg) | Urease by Nesslers | min. 220 | 355 |
| Activity in other units (U/mg) | Urease by Bergmeyer | min. 90 | 148 |
| Minimum shelf life | CLIO | | 26.09.2020 |
| 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 μ mol 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

Daniela Lux-Helmstetter

Printing date: 05.07.2018

Christian Monsler

This report has been computer generated and does not contain a signature.