

Aldolase, Spinach

Chemical Properties

CAS No. :

Formula:

Molecular Weight:

Storage: Powder: -20°C for 3 years | In solvent: -80°C for 1 year

Actual storage temperature shall be subject to the COA.

Biological Description

Description	Aldolase, Spinach (EC 4.1.2.13), is an enzyme that catalyzes a reversible reaction in which aldol (fructose-1,6-bisphosphate) is cleaved into three-phosphate glyceraldehyde (dihydroxyacetone phosphate, DHAP) and glyceraldehyde-3-phosphate (G3P). It can also utilize other (3S,4R)-ketose-1-phosphates, such as fructose-1-phosphate and sedoheptulose-1,7-bisphosphate, to produce DHAP.
Targets(IC50)	Endogenous Metabolite

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Tel:781-999-4286 E_mail:info@targetmol.com Address:34 Washington Street,Wellesley Hills,MA 02481