

#### Labiase

from Streptomyces fulvissimus TU-6

Product Number **L 1414** Storage Temperature 2–8 °C

# **Product Description**

Labiase is an enzyme preparation that lyses the cell walls of many lactic acid bacteria. The enzyme is isolated from *Streptomyces fulvissimus TU-6*. It is used to analyze intracellular enzymes and protoplasts, study cell wall structure, and isolate plasmid DNA from many lactic acid bacteria.

Labiase is supplied as a lyophilized powder containing lactose.

Activity: >10 units/g solid (β-N-Acetyl-D-Glucosaminidase)

<u>Unit Definition</u>: One unit will release of 1 μmole of p-nitrophenol from p-nitrophenyl N-acetyl-β-d-glucosaminide per minute at 37 °C, pH 4.0.

Other Activities Contained: Lysozyme and endopeptidase

# **ProductInformation**

### Storage/Stability

Lyophilized powder is stable for at least 1 year when stored at 2-8 °C.

# **Specificity**

Lysis of lactic acid bacterium cells by Labiase

Tested Strain Ly	∕sis Rate (%)
Leuconostoc mesenteroides IFO 3832	92.8
Leuconostoc lactis IFO 12455	99.6
Streptococcus faecalis IFO 3971	96.5
Lactobacillus acidophilus IFO 13951	97.9
Lactobacillus plantarum IAM 1041	96.8
Lactobacillus casei subsp.casei IFO 3533	59.4
Lactobacillus casei subsp.ramnosus IAM 1118	91.8
Lactobacillus brevis IFO 3345	95.6
Lactobacillus fermentum IFO 3071	70.4
Lactobacillus sp. (buchneri) IFO 3961	89.4
Lactobacillus fructivorans IFO 13954	96.9
Lactobacillus delbrueckii subsp. bulgaricus JCM 1	002 97.7
Lactobacillus delbrueckii subsp. delbrueckii JCM 1	012 92.0
Lactobacillus helveticus JCM 1120	98.7
Lactobacillus helveticus JCM 1005	84.5
Lactobacillus kefir JCM 5818	93.0
Lactobacillus sanfrancisco JCM 5818	82.1
Bifidobacterium bifidum JCM 1255	62.9
Streptococcus salivaris subsp. thermophilus IFO 1	3957 94.0
Streptococcus mutans IFO 5705	73.9

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