

**CERTIFICATE OF ANALYSIS**

<b>Urease from Jack bean lyophil.</b>	<b>Cat.No. : 37799</b>
	<b>Contr.No.: 150598</b>

<b>Parameter</b>	<b>Method</b>	<b>Specification</b>	<b>Result</b>
<b>Molecular weight</b>		ca. 545 000	
<b>Appearance</b>		white lyophilisate	corresponds
<b>Activity (U/mg)</b>	Urease by Nessler's	min. 220	370
<b>Activity in other units (U/mg)</b>	Urease by Bergmeyer	min. 90	154
<b>Minimum shelf life</b>			05/ 2017
<b>Storage (°C)</b>			+2 to +8

**Unit definitions****Urease (by Nessler's)**

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.

<b>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.</b>
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**SERVA Electrophoresis GmbH**  
**Quality Control****Printing date: 03.06.2015**

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