

## CERTIFICATE OF ANALYSIS

<b>Urease from Jack bean</b>	<b>Cat.No. : 37799</b>
lyophil.	<b>Contr.No.: 191218</b>

Parameter	Method	Specification	Result
<b>Molecular weight</b>		ca. 545 000	
<b>Appearance</b>		white lyophilisate	corresponds
<b>Activity (U/mg)</b>	Urease by Nessler's	min. 220	326
<b>Activity in other units (U/mg)</b>	Urease by Bergmeyer	min. 90	136
<b>Minimum shelf life</b>			09.12.2021
<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  $\mu\text{mol}$  ammonia per minute at 25 °C, pH 7.0.

#### Urease (by Bergmeyer)

1 Unit is that amount of enzyme causing the hydrolysis of 1  $\mu\text{mol}$  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**

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Christian Monsler

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