

**CERTIFICATE OF ANALYSIS**

<b>Xanthine oxidase from buttermilk</b>	<b>Cat.No. : 38418</b>
<b>E.C. 1.1.3.22 suspension</b>	<b>Contr.No.: 151261</b>

Parameter	Method	Specification	Result
<b>Molecular weight</b>		ca. 283 000	
<b>Appearance</b>		brown suspension in 60 % sat. ammonium sulfate cont. sodium salicylate and EDTA	corresponds
<b>Activity (U/mg)</b>	Xanthine oxidase	ca. 0.9	0.8
<b>Protein content (mg/ml)</b>	Lowry	ca. 10	10.5
<b>Minimum shelf life</b>			22.04.2020
<b>Storage (°C)</b>			+2 to +8

**Unit definition**

1 Unit is that amount of enzymatic activity which catalyzes the oxidation of 1 µmol xanthine per minute at 25 °C, pH 7.5.

**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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