
Glutathione Reductase from baker's yeast

Product Number : G8810

Enzymatic Activity: 100-300 units/mg protein

Storage Temperature: 2-8 ° C

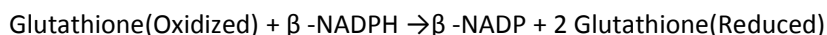
Product Description

Enzyme Commission (EC) Number: 1.6.4.2

CAS Number: 9001-48-3

Molecular Weight: 124 kDa

Glutathione reductase from Baker's yeast is a flavoprotein homodimer consisting of two equal subunits. Each subunit has one mole of FAD which is noncovalently bound. Glutathione reductase is also a sulfhydryl protein containing a total of six sulfhydryl groups. The enzyme catalyzes the following reaction:



The Km values for the enzyme are: oxidized glutathione (61 μM) and β -NADPH (7.6 μM).

Glutathione reductase is inhibited by the following inhibitors:

N-alkylmaleimides ; benzylselenosulphate ; 2-chloroethylisocyanate ; Cu²⁺; 2,4-dihydroxybenzylamine ;

1-fluoro-2,4-dinitrobenzene ; p-nitrobenzylselenosulphate ; 2-triazine-5-nitrofur

Unit Definition

One unit will reduce 1.0 μmole of oxidized glutathione per min at pH 7.6 at 25 °C.

Physical form

Suspension in 3.6 M (NH₄)₂SO₄, pH 7.0, containing 0.1 mM dithiothreitol

Precautions and Disclaimer

For Laboratory Use Only. Not for drug, household or other uses.

Storage/Stability

This product is offered as an ammonium sulfate suspension. Diluted stock solutions should not be prepared.