

Datasheet for ABIN5706429

Collagenase Type 4

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Overview

Quantity:	50 mg
Reactivity:	Clostridium histolyticum

Product Details

Purification:	Collagenase type 4 is partially purified and 0.22µm filtered, contains higher relative levels of protease activity, particularly clostripain. The collagenase assay is a modification of the Mandl collagen digestion procedure wherein collagenase is incubated for five hours with native collagen and the extent of collagen breakdown is determined using the Moore and Stein, JBC, 176, 367, (1948) colorimetric ninhydrin method. Amino acids released are expressed as micromoles L-leucine per milligram collagenase in 5 hours at 37°C, pH 7.5. Caseinase activity, a measure of non-specific proteolytic activity, is determined using the above assay and substituting 25 milligrams vitamin free casein for the collagen substrate. Caseinase activity is calculated as for collagenase activity. Clostripain activity is measured after activation in 2.5 mM dithiothreitol (DTT). One unit hydrolyzes one micromole of BAEE per minute at 25°C, pH 7.6, after activation. Tryptic activity is assayed using the same BAEE method as clostripain, but without activation.
Biological Activity Comment:	Collagenase: ≥160 CDU/mg dry weight Caseinase: ≥100 u/mg dry weight Clostripain: ≤3.0 u/mg dry weight Tryptic: ≤0.1 u/mg dry weight

Target Details

UniProt:	Q46085
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Application Details

Application Notes: Application Note: Collagenase Type 4 contain lower tryptic activity levels to limit damage to membrane proteins and receptors but with normal to above normal collagenase activity. It is suggested for pancreatic islet primary isolation. Collagenase is typically used at concentrations from 0.05 % to 0.5 % (w/v) in balanced salt solutions such as Hank's, Earle's and others. For best results the precise mixture of collagenase and proteolytic activities must be tailored to the tissue to be dissociated. Specific conditions for reactivity should be optimized by the end user.

Comment: Synonyms: Clostridium histolyticum, Bacterial collagenases, collagenase, caseinase, clostripain, tryptic, ColH, ColG

Background: Crude collagenase preparations contain several isoforms of two different collagenases, a sulfhydryl protease, clostripain, a trypsin-like enzyme, and an aminopeptidase. This combination of collagenolytic and proteolytic activities is effective at breaking down intercellular matrices, the essential part of tissue dissociation. One component of the complex is a hydrolytic enzyme which degrades the helical regions in native collagen preferentially at the Y-Gly bond in the sequence Pro-Y-Gly-Pro, where Y is most frequently a neutral amino acid. This cleavage yields products susceptible to further peptidase digestion. Crude collagenase is inhibited by metal chelating agents such as cysteine, EDTA or o-phenanthroline but not DFP. It is also inhibited by α 2-macroglobulin, a large plasma glycoprotein. Ca^{2+} is required for enzyme activity. Particular enzymatic profiles of each collagenase have been correlated with the tissues from which the cells for study were obtained (or with the uses to which the cells are put) and as a result of the correlations several types of crude collagenases have been established. Crude collagenases are widely used in enzymatic primary cell isolation and tissue dissociation procedures. Most researchers employ either crude collagenase preparations such as Types 1, 2, 3, and 4 or chromatographically purified collagenase, the latter usually combined with secondary enzymes such as elastase, hyaluronidase, etc. For best results, the precise mixture of proteolytic activities must be tailored to the tissue to be dissociated. Collagenase is ideal for researches focused in Stem Cell and Biomarker Research.

Gene Name: colH, colG

Restrictions: For Research Use only

Handling

Format: Lyophilized

Reconstitution: Reconstitution Volume: 10.0 mL
Reconstitution Buffer: Restore with deionized water (or equivalent)

Buffer: Buffer: None

Handling

	Stabilizer: None
Preservative:	Without preservative
Storage:	4 °C,-20 °C
Expiry Date:	12 months