

Product Information

Trypsin from porcine pancreas

Catalog Number **T7409**
Storage Temperature $-20\text{ }^{\circ}\text{C}$

CAS RN 9002-07-05
EC 3.4.21.4
Molecular mass:¹ 23.4 kDa
Extinction Coefficient:² $E^{1\%} = 15.0$ (280 nm)
pI:^{1,2} 10.2–10.8
pH optimum:² 7–9
Synonyms: Tryptase, Tryptar, Cocoonase, Parenzyme, Parenzymol

Product Description

Trypsin is a member of the serine protease family. The active site amino acid residues of trypsin include His⁴⁶ and Ser¹⁸³.^{1,3} Trypsin consists of a single chain polypeptide of 223 amino acid residues. Trypsin is produced by the cleavage of the N-terminal hexapeptide from its precursor, trypsinogen, at the Lys⁶–Ile⁷ bond. The amino acid sequence of trypsin is crosslinked by 6 disulfide bridges. This native form of trypsin is referred to as β -trypsin. Autolysis of β -trypsin by cleavage at its Lys¹²⁵–Ser¹²⁶ bond⁴ results in α -trypsin, which is held together by disulfide bridges.

Trypsin will cleave peptides on the C-terminal side of lysine and arginine amino acid residues. The rate of hydrolysis is slower if an acidic residue is on either side of the cleavage site and no cleavage occurs if a proline residue is on the carboxyl side of the cleavage site. Trypsin will also hydrolyze ester and amide linkages of synthetic derivatives of amino acids such as: benzoyl-L-arginine ethyl ester (BAEE), *p*-toluenesulfonyl-L-arginine methyl ester (TAME), tosyl-L-arginine methyl ester, *N* α -benzoyl-L-arginine *p*-nitroanilide (BAPNA), L-lysyl-*p*-nitroanilide, and benzoyl-L-arginamide.^{2,3,5,6}

Assuming that the pH and temperature are the same and using a molar extinction coefficient of 808 at 254 nm for BAEE, the following conversions are valid:

1 BAEE μM Unit = 200 A_{253} BAEE Units
1 TAME μM Unit = 0.27 BAEE μM Units
1 BAEE μM Unit = 3.64 TAME Units
1 TAME μM Unit = 55 BAEE A_{253} Units
1 BAEE A_{253} Unit = 0.018 TAME μM Unit
1 TAME μM Unit = 180 TAME A_{247} Units
1 TAME A_{247} Unit = 0.33 BAEE Units
1 USP Unit = ΔA_{253} of 0.003 per minute
1 NF Unit = 3.3 A_{253} BAEE Units.⁷

Note: These activity conversions were determined using bovine trypsin. However, they are thought to be similar for porcine trypsin.

The oxidized B chain of insulin is often used as a substrate to determine the suitability of trypsin for use in protein sequencing. The presence of two peptide bonds (Arg²²–Gly²³ and Lys²⁹–Ala³⁰) makes it an ideal peptide for use in this kind of application.⁸

Serine protease inhibitors that will inhibit trypsin include DFP (diisopropyl fluorophosphate), TLCK (*N* α -*p*-tosyl-L-lysine chloromethyl ketone), PMSF (phenylmethanesulfonyl fluoride), APMSF (4-amidinophenylmethanesulfonyl fluoride), AEBSF (4-(2-aminoethyl)benzenesulfonyl fluoride), aprotinin, leupeptin, α_2 -macroglobulin, α_1 -antitrypsin, *p*-aminobenzamidine, benzamidine (reversible), soybean trypsin inhibitor, lima bean inhibitor, bovine pancreas trypsin inhibitor, chicken egg white inhibitor, and turkey egg white inhibitor.^{1,9}

Precautions and Disclaimer

This product is for R&D use only, not for drug, household, or other uses. Please consult the Safety Data Sheet for information regarding hazards and safe handling practices.

Preparation Instructions

This enzyme is soluble in 1 mM HCl (2 mg/ml), yielding a clear solution.

Storage/Stability

Solutions in 1 mM HCl (pH 3) remain active for ~1 year when aliquoted and stored at -20°C . The presence of Ca^{2+} (20 mM) will also retard the autolysis of trypsin and will maintain the stability of the trypsin in solution.^{1,11}

Trypsin retains most of its activity in 2.0 M urea, 2.0 M guanidine HCl, or 0.1% (w/v) SDS.¹² Trypsin is reversibly denatured at high pH (above 11), by precipitation with TCA, or by high concentrations of urea (greater than 6.5 M).³ In order to abolish all trypsin activity, heating at 100°C in 1% (w/v) SDS for 5 minutes is required.¹³

Procedure

For trypsin digestion of proteins, use a ratio (w:w) of 1:100 to 1:20 for trypsin:protein. Trypsin preparations usually contain some contaminating chymotrypsin, and this should be inhibited with N-tosyl-L-phenylalanyl chloromethyl ketone (TPCK).¹⁰

References

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