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Product Information

L-Amino Acid Oxidase from Crotalus adamanteus

Type IV, aqueous solution

Catalog Number **A9378** Storage Temperature 2–8 °C

CAS RN 9000-89-9 EC 1.4.3.2

Synonyms: LAAO, LAO

Product Description

L-Amino Acid Oxidase (LAAO) catalyzes the oxidative deamination of L-amino acids to their corresponding α-keto acids. 1-3 LAAO from *Crotalus adamanteus* is a flavoprotein enzyme with an estimated molecular mass of ~130 kDa. LAAO contains two different subunits of ~70 kDa molecular mass, with two FAD molecules per molecule of holoenzyme. LAAO is found in microorganisms, in many snake venoms, and in animal tissue, such as in kidney and liver. 1,3

LAAO is also a glycoprotein and contains about 2-5% carbohydrate, including sialic acid.⁵ Electrophoresis has indicated the presence of at least three isozymes, and perhaps as many as 20.^{4,6-8} The optimal pH of LAAO has been reported to be ~7.5.¹ The reaction mechanism of LAAO from *Crotalus adamanteus* has been studied.^{2,8} Protocols for purification of LAAO from venom have been reported.^{1,7}

This product has been purified following the protocol of Wellner and Meister, to the point just prior to crystallization.¹

Preparation Instructions

Substrate and absence of oxygen protect activity at elevated temperatures. The enzyme may be reversibly inactivated by incubation in phosphate buffer, pH 7.5, at $38~^{\circ}\text{C}.^4$ Freezing the aqueous solution results in loss of activity, which may be reversible. 9,10 One assay method uses Trizma®-HCl buffer, pH 7.5, at 37 °C, with L-phenylalanine as substrate, with catalase to prevent the α -keto acid from being destroyed by $\text{H}_2\text{O}_2.5$

Precautions and Disclaimer

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.

Storage/Stability

This product is sold as an aqueous solution with a preservative. This product should **never** be frozen.

References

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