

Pepsin A (2F5): sc-101405

BACKGROUND

Pepsin is one of the main proteolytic enzymes secreted by the gastric mucosa. Pepsin consists of a single polypeptide chain and arises from its precursor, pepsinogen, by removal of a 41 amino acid segment from the N-terminus. Pepsinogen is synthesized in the stomach lining, and hydrochloric acid, also produced by the gastric mucosa, is necessary to convert the inactive enzyme and to maintain the optimum acidity (pH 1-3) for Pepsin function. Pepsin is particularly effective in cleaving peptide bonds involving aromatic amino acids. Pepsin shows extremely broad specificity; although bonds involving phenylalanine and leucine are preferred, many others are also cleaved to some extent. Pepsin A is a member of the subfamily A1 within the Pepsin family and is the predominant endopeptidase in the gastric juice of vertebrates. Pepsin A is inhibited by ovUS-1, a uterine serpin.

REFERENCES

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STORAGE

Store at 4° C, ****DO NOT FREEZE****. Stable for one year from the date of shipment. Non-hazardous. No MSDS required.

SOURCE

Pepsin A (2F5) is a mouse monoclonal antibody raised against Pepsin A of human origin.

PRODUCT

Each vial contains 100 μ g IgG_{2a} in 1.0 ml PBS with < 0.1% sodium azide and 0.1% gelatin.

APPLICATIONS

Pepsin A (2F5) is recommended for detection of Pepsin A and Pepsinogen A of human origin by solid phase ELISA (starting dilution 1:30, dilution range 1:30-1:3000).

Suitable for use as control antibody for Pepsin A siRNA (h): sc-61317; and as shRNA Plasmid control antibody for Pepsin A shRNA Plasmid (h): sc-61317-SH.

Molecular Weight of Pepsin A: 41.5 kDa.

RESEARCH USE

For research use only, not for use in diagnostic procedures.

PROTOCOLS

See our web site at www.scbt.com or our catalog for detailed protocols and support products.