

Lysozyme 20000 u/mg

Cat :YT9056

500 mg

Lysozyme (also known as muramidase) is mainly found in egg white and animal tears. It is an alkaline enzyme that hydrolyzes mucopolysaccharides in pathogenic bacteria. Mainly by breaking the β -1,4 glycosidic bond between N-acetylmuramic acid and N-acetylglucosamine in the cell wall, the cell wall insoluble mucopolysaccharide is decomposed into soluble glycopeptide, which causes the cell wall rupture content to escape. Bacteria dissolve.

The role of lysozyme:

Lysozyme has an antibacterial effect on Gram-positive bacteria, aerobic spore forming bacteria, *Bacillus subtilis*, *Bacillus licheniformis*, and the like, and does not adversely affect human cells without cell walls. Lysozyme can also bind directly to negatively charged viral proteins, forming complex salts with DNA, RNA, and apoproteins, inactivating viruses. Therefore, the enzyme has antibacterial, anti-inflammatory, anti-viral and the like.

The advantages of lysozyme:

1. Lysozyme is a very stable protein with strong heat resistance. Egg white lysozyme is a type C and is the most thermostable enzyme known;
2. Lysozyme is not inactivated by the treatment of organic solvents, and when transferred to an aqueous solution, the activity of lysozyme can be completely restored;
3. Lysozyme can be frozen or dried, and its activity is stable;
4. Lysozyme is suitable for pH 5.3~6.4, and can be used for anti-corrosion of low-acid foods;
5. Lysozyme has a broad spectrum of antibacterial activity and is not limited to G-bacteria, but also has an inhibitory effect on some G+ bacteria.

lysozyme has the function of destroying the structure of bacterial cell wall, and it can obtain protoplasts by treating G+ bacteria, and is an indispensable tool for cell fusion in genetic engineering and cell engineering.