

Technical Product Data Sheet											
Tech. Sheet #	003	Version	1.5	Created:	April 12 th 2016	by	R.Peralta	Last updated	Feb. 11 th 2025	by	S. Muñoz
Product Name	Glutamate dehydrogenase (GDH)			Product Code	enz_gdh_003	Current Dev. Phase		Finished			
Core information											
Product Type	Lyophilized enzyme	Producing microorganism		<i>Escherichia coli</i> (recombinant)	Microorg. code	BL21	Origin	Thermophilic Bacteria			
EC Number	1.4.1.2			CAS-No.			9001-46-1				
Product Description	Oxidoreductase enzyme which relates carbon and nitrogen metabolism, catalyzing the reduction of α -ketoglutarate and ammonia to L- glutamate .										
Temp Range °C	20-70°C	Opt. temp °C	50°C	Thermo stability	Keeps more than 85% of its activity after 8 hours of exposure at 50°C	pH range	7.0-8.5	Opt. pH	8.0		
Substrate	α -ketoglutarate, NADH and ammonia										
Products	NAD ⁺ , glutamate, H ₂ O										
Reaction	α -ketoglutarate + NADH + NH ₄ ⁺ → Glutamate + NAD ⁺ + H ₂ O										
U (Unit definition)	One unit is defined as the conversion of 1 μ mol of α -ketoglutarate into glutamate, in 1 minute at 50°C at pH 8.0.										
Molecular mass	≈ 270 kDa			Number of subunits	Homohexameric (≈ 45 kDa subunit)						
Substrate chirality	No data available										
Product chirality	No data available										
Alternative substrates	No determined										
Form	Lyophilized powder										
Other components	0.05M Tris Buffer and 0.5 M NaCl (before lyophilizing)										
Storage temperature	-20°C										
Stability	At -20°C, it maintains the reported activity (\geq 90 U/mg) at least for 14 months										
Shipping conditions	Inside a styrofoambox with icepacks										

pH dependence

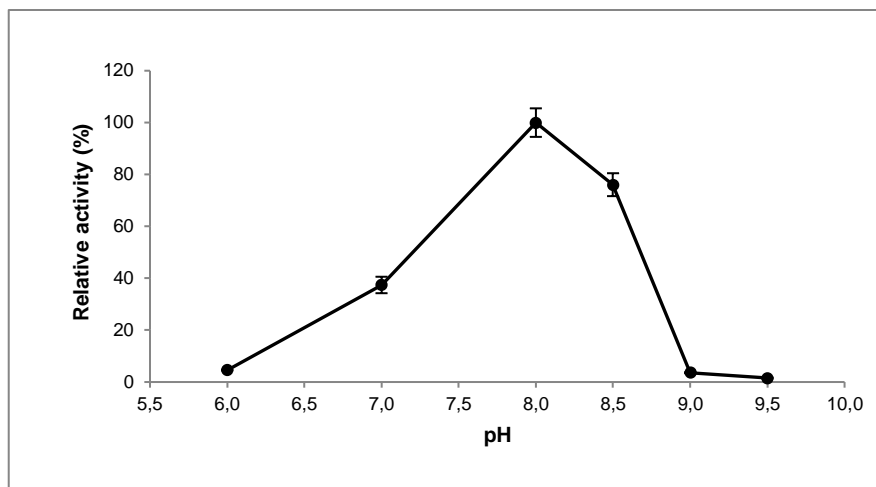


Fig 1. pH dependence of the rec GDH (enz_gdh_003). Activity was measured by monitoring pH from 6.0 to 9.5 at 50°C.

Temperature dependence

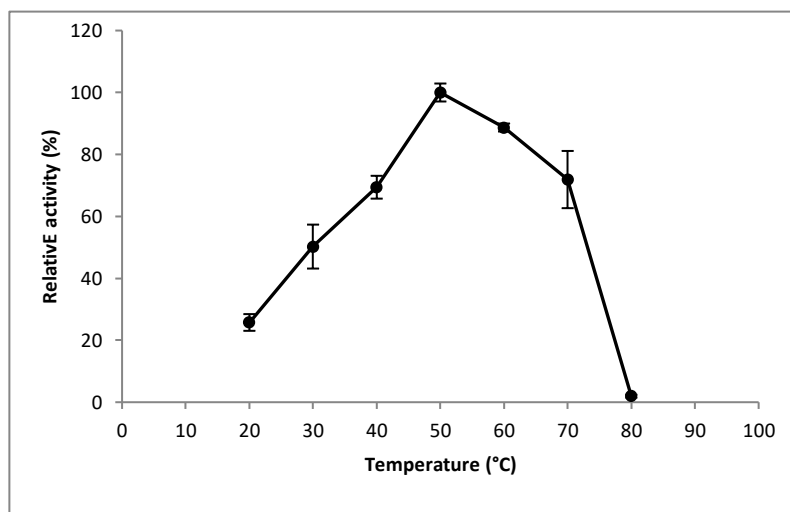
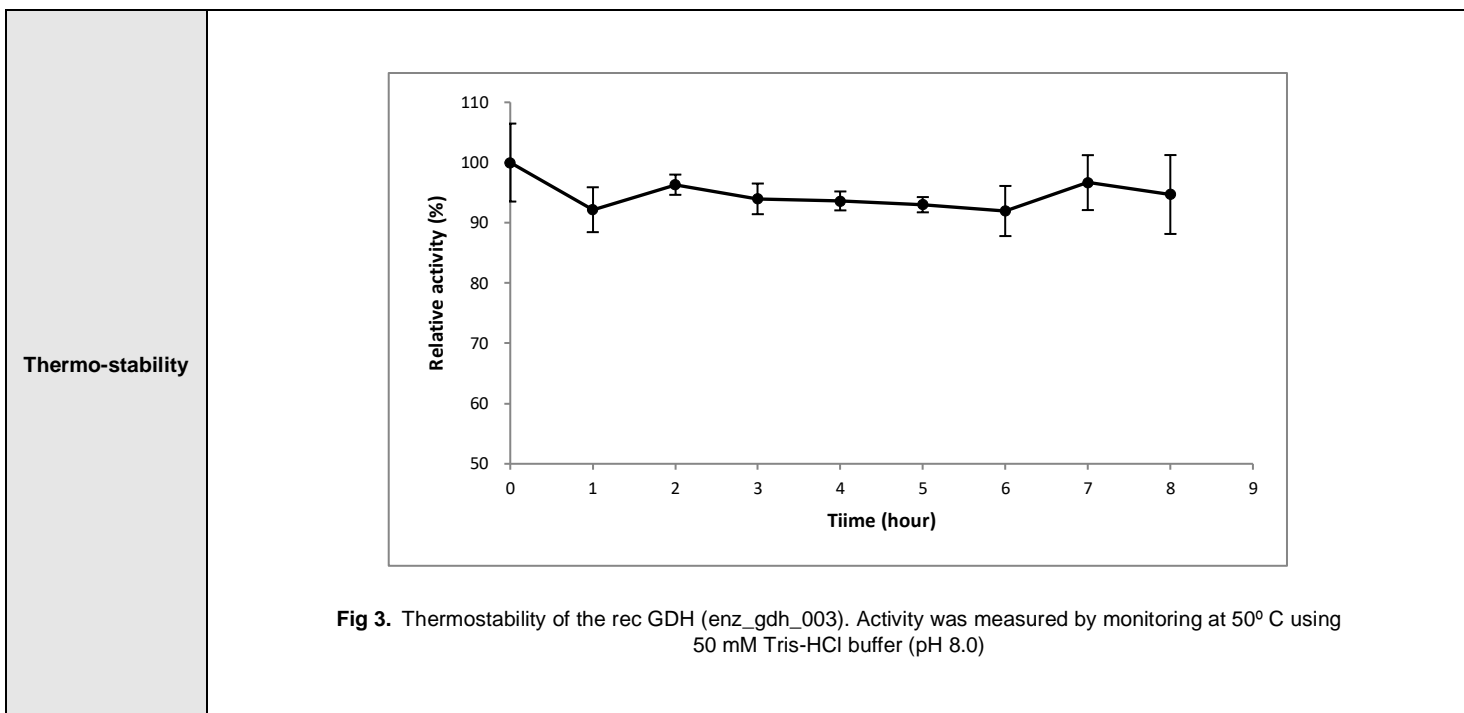


Fig 2. Temperature dependence of the rec GDH (enz_gdh_003). Activity was measured by monitoring temperature from 20 to 80° C in 50 mM Tris-HCl buffer (pH 8.0)



Scientific and Technical References

1. D P. Hornby, M J. Aitchison, P C.Engel. (1984).The kinetic mechanism of ox liver glutamate dehydrogenase in the presence of the allosteric effector ADP. The oxidative deamination of L-glutamate. *Biochemical Journal* 1984-10-01
2. M. Amenábar, J. Blamey. (2011). Purification and characterization of a thermostable glutamate dehydrogenase from a thermophilic bacterium isolated from a sterilization drying oven. *Biochemistry and Molecular Biology Reports.* 2, 91-95.
3. J. DiRuggiero, F. Robb, R. Jagus, H. Klump, K. Borges, M. Kessel, X. Mai, M. Adams. (1993). Characterization, cloning, and in Vitro expression of the extremely thermostable glutamate dehydrogenase from the hyperthermophilic archaeon, ES4. *Journal of Biological Chemistry.* 268,17767-17774.

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