

3050 Spruce Street, St. Louis, MO 63103 USA
Tel: (800) 521-8956 (314) 771-5765 Fax: (800) 325-5052 (314) 771-5757
email: techservice@sial.com sigma-aldrich.com

Product Information

Alcohol Dehydrogenase from Saccharomyces cerevisiae

Catalog Number **A3263** Storage Temperature –20 °C

Product Description

EC Number: 1.1.1.1 CAS Number: 9031-72-5

Molecular Weight: 141-152 kDa^{1,2}

Extinction Coefficient: E^{1%} = 14.6 (280 nm, water)³

pl: 5.4-5.8⁴ Synonym: ADH

Alcohol dehydrogenase from yeast is a tetramer consisting of 4 equal subunits. Each subunit contains one zinc atom, two reactive sulfydryl groups, and a histidine residue in the active site. Each subunit also contains a second zinc atom (conformational zinc), which stabilizes the enzyme's tertiary structure. 3,5,6,7

Yeast alcohol dehydrogenase is most active with ethanol as the substrate and its activity decreases as the size of the alcohol increases or decreases. Branched chain alcohols and secondary alcohols also have a very low activity. The following $K_{\rm M}$ values have been reported in the literature: ethanol (21 mM), methanol (130 mM), and isopropanol (140 mM).

This product has been tested for use in the recycling microassay of $\beta\textsc{-NAD}$ and $\beta\textsc{-NADH}.$ A preparation of ADH to be used in this assay must be virtually devoid of any bound NAD. 9

Alcohol dehydrogenase does not require any activators, but is is inhibited by N-alkylmaleimides, iodoacetamide, 1,10-phenanthroline, 8-hydroxyquinoline, 2,2'-bipyridyl, thiourea, β-NAD analogs, purine and pyrimidine derivatives, chloroethanol, and fluoroethanol. ^{10,11}

Precautions and Disclaimer

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

Preparation Instructions

This enzyme is soluble in water (10 mg/ml), yielding a clear solution.

Storage/Stability

Solutions of ADH are quite sensitive to oxidation and should be prepared fresh, directly before use.

References

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