SARS-CoV-2 Main Protease Instruction Manual

[Product Name]

SARS-CoV-2 Main Protease **【Catalog Number】** EDE0004

[Package Specification]

 $300 \; \mu g/1 \; mg$

Product Description

The SARS-CoV-2 Main Protease differs from the SARS-CoV Main Protease by only 12 amino acids, sharing over 96% sequence homology, with nearly identical structures. Main Protease plays a critical role in mediating viral replication and transcription, making it an important drug target.

This product is purified from E. coli strains overexpressing the SARS-CoV-2 Main Protease gene (Gene ID: 43740578). During expression, the N-terminal RGSSAVLQSG sequence is recognized and cleaved by Main Protease. The C-terminal His-tag is removed during purification using rhinovirus 3C protease, ensuring that no extra amino acids are present at either end of the peptide chain, maintaining consistency with the native SARS-CoV-2 Main Protease amino acid sequence.

[Applications]

Screening of SARS-CoV-2 inhibitors;

Enzymatic activity studies;

Structural research.

Usage Recommendations

- (1) Optimal temperature: 37°C
- (2) Optimal pH: 7.3

[Storage Conditions and Shelf Life **]**

Shelf life: 1 year. Store at -20°C.

For long-term storage, avoid repeated freeze-thaw cycles. Storage at -80°C is recommended.

Quality Assurance

The product undergoes multiple chromatography purification steps, with SDS-PAGE analysis showing a single, distinct band and a purity of 90%.

Activity Definition

One unit of enzyme activity is defined as the amount of enzyme required to catalyze the generation of 1 μ mol of MCA-AVLQ per minute under the conditions of pH 7.0 and 37°C.

[Storage Solution]

20 mM Tris-HCl 150 mM NaCl 1 mM EDTA 1 mM DTT 50% Glycerol, pH 7.8. **[Heat Inactivation]**

75°C, 10 min.

[Precautions]

(1) Before use, centrifuge the tube briefly to collect any protein adhering to the tube cap or walls at the bottom of the tube.

(2) This product is for scientific research use only by trained professionals. It is not intended for clinical diagnosis, treatment, or as a food additive.