

**CERTIFICATE OF ANALYSIS** 

# Eco88I (AvaI)

**#ER0381** 1000 u

Lot: Expiry Date:

5'...C↓Py C G Pu G...3' 3'...G Pu G C Py↑C...5'

Concentration:10  $u/\mu l$ Source:*E.coli* that carries the cloned *eco88lR*gene from *E.coli* RFL88Supplied with:1 ml of 10X Buffer Tango<sup>TM</sup>

## Store at -20°C



In total 2 vials.

BSA included: Lot# BSA62-313P

ISO ISO 9001 14001 www.fermentas.com

# RECOMMENDATIONS

# **1X Buffer Tango**<sup>™</sup> (for 100% Eco88I digestion) 33 mM Tris-acetate (pH 7.9), 10 mM magnesium acetate, 66 mM potassium acetate, 0.1 mg/ml BSA.

#### Incubation temperature

37°C.

## Unit Definition

One unit is defined as the amount of Eco88I required to digest 1  $\mu g$  of lambda DNA in 1 hour at 37°C in 50  $\mu l$  of recommended reaction buffer.

#### Dilution

Dilute with Dilution Buffer (#B19): 10 mM Tris-HCl (pH 7.4 at 25°C), 100 mM KCl, 1 mM EDTA, 1 mM DTT, 0.2 mg/ml BSA and 50% glycerol.

## **Double Digests**

Tango<sup>m</sup> Buffer is provided to simplify buffer selection for double digests. 98% of Fermentas restriction enzymes are active in a 1X or 2X concentration of Tango<sup>m</sup> Buffer. Please refer to the Fermentas Catalog or go to <u>www.fermentas.com/doubledigest</u> to choose the best buffer for your experiments.

#### Storage Buffer

Eco88I is supplied in: 10 mM Tris-HCI (pH 7.4 at 25°C), 100 mM KCI, 1 mM EDTA, 1 mM DTT, 0.2 mg/ml BSA and 50% glycerol.

#### **Recommended Protocol for Digestion**

• Add:

16 µl
2 µl
1 µl
0.5-2 µl

- Mix gently and spin down for a few seconds.
- Incubate at 37°C for 1-16 hours.

The digestion reaction may be scaled either up or down.

#### Recommended Protocol for Digestion of PCR Products Directly after Amplification

- Add:
- Mix gently and spin down for a few seconds.
- Incubate at 37°C for 1-16 hours.

## **Thermal Inactivation**

Eco88I is inactivated by incubation at 65°C for 20 min.

# **ENZYME PROPERTIES**

#### Enzyme Activity in Fermentas REase Buffers, %

В	G	0	R	Tango <sup>™</sup>	2X Tango <sup>™</sup>
100	50-100	0-20	0-20	100	20-50

# Methylation Effects on Digestion

Dam: never overlaps - no effect.

Dcm: never overlaps - no effect.

CpG: completely overlaps – cleavage impaired.

EcoKI: never overlaps - no effect.

EcoBI: never overlaps – no effect.

# Stability during Prolonged Incubation

A minimum of 0.2 units of the enzyme is required for complete digestion of 1  $\mu$ g of lambda DNA in 16 hours at 37°C.

# Digestion of Agarose-embedded DNA

Å minimum of 5 units of the enzyme is required for complete digestion of 1  $\mu$ g of agarose-embedded lambda DNA in 16 hours.

# Compatible Ends

C+CCGGG - BshTI, BsaWI, Cfr9I, Cfr10I, Kpn2I, NgoMIV, SgrAI

C↓TCGAG - Sall, Smol, Xhol

# Number of Recognition Sites in DNA

λ	ФХ174	pBR322	pUC57	pUC18/19	pTZ19R/U	M13mp18/19
8	1	1	1	1	1	2

For QUALITY CONTROL ASSAY DATA see back page

# QUALITY CONTROL ASSAY DATA

#### **Overdigestion Assay**

No detectable change in the specific fragmentation pattern is after a 160-fold overdigestion with Eco88I (10  $\mu$  µg lambda DNA x 16 hours).

#### Ligation/Recutting Assay

After a 50-fold overdigestion (3  $u/\mu g$  DNA x 17 hours) with Eco88I, more than 95% of the digested DNA fragments can be ligated at a 5'-termini concentration of 0.1  $\mu$ M. More than 95% of these sites can be recut.

#### Labeled Oligonucleotide (LO) Assay

No detectable degradation of single-stranded or doublestranded labeled oligonucleotides occurred during incubation with 10 units of Eco88I for 4 hours.

#### **Blue/White Cloning Assay**

pUC57 was incubated with 10 units of Eco88I for 16 hours. After religation and transformation the background level of white colonies was 0.2%.

#### Quality authorized by:

Jurgita Zilinskiene

#### PRODUCT USE LIMITATION.

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