

Native Human Lipase

Cat. No. NATE-0401

Lot. No. (See product label)

Introduction

Description Triacylglycerol lipase is an enzyme with system name triacylglycerol acylhydrolase. This enzyme

catalyses the following chemical reaction: triacylglycerol + $H2O\leftrightarrow diacylglycerol$ + a carboxylate. The

pancreatic enzyme acts only on an ester-water interface.

Applications Lipase has been used in a study to assess the effects of acidification on human milk's cellular and

nutritional content. It has also been used in a study to investigate the effect of physical training on the

adipose tissue of diet-induced obesity mice.

Synonyms EC 3.1.1.3; 9001-62-1; Lipase; Triacylglycerol acylhydrolase; Triacylglycerol lipase; butyrinase;

tributyrinase; Tween hydrolase; steapsin; triacetinase; tributyrin esterase; Tweenase; amno N-AP; Takedo 1969-4-9; Meito MY 30; Tweenesterase; GA 56; capalase L; triglyceride hydrolase; triolein hydrolase; tween-hydrolyzing esterase; amano CE; cacordase; triglyceridase; triacylglycerol ester hydrolase; amano P; amano AP; PPL; glycerol-ester hydrolase; GEH; meito Sangyo OF lipase; hepatic lipase; lipazin; post-heparin plasma protamine-resistant lipase; salt-resistant post-heparin lipase; heparin releasable hepatic lipase; amano CES; amano B; tributyrase; triglyceride lipase; liver lipase; hepatic

monoacylglycerol acyltransferase

Product Information

Species Human

Source Human pancreas

Form buffered aqueous solution

EC Number EC 3.1.1.3

CAS No. 9001-62-1

Activity > 250 units/mg protein (Lowry)

Buffer Solution in 0.1 M Tris containing 0.1 M NaCl and serine protease inhibitor

Pathway Acylglycerol degradation, organism-specific biosystem; Acylglycerol degradation, conserved biosystem;

Digestion of dietary lipid, organism-specific biosystem; Fat digestion and absorption, organism-specific biosystem; Fat digestion and absorption, conserved biosystem; Glycerolipid metabolism, organism-

specific biosystem; Glycerolipid metabolism, conserved biosystem

Function hydrolase activity; retinyl-palmitate esterase activity; triglyceride lipase activity

Unit One unit will liberate 1.0 μmole of 2-monoglyceride from 1,2-diglyceride per min at pH 8.1 at 37°C.

Definition

Storage and Shipping Information

Stability 2-8°C

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