

Immobilized Lipase from Pseudomonas sp.

Cat. No. DIA-277

Lot. No. (See product label)

Introduction

Description A lipase is an enzyme that catalyzes the hydrolysis of fats (lipids). Lipases are a subclass of the esterases. Lipases perform essential roles in the digestion, transport and processing of dietary lipids (e.g. triglycerides, fats, oils) in most, if not all, living organisms. Genes encoding lipases are even present in certain viruses.

Applications This enzyme is useful for enzymatic ester synthesis, transesterification, acidolysis and alcoholysis in organic solvents or solvent free substrate.

Synonyms immobilized Lipase; Lipase; Lipase, immobilized Lipase

Product Information

Source Pseudomonas sp.

Appearance Light brown powder (immobilized on Hyflo Super-Cel)

Activity 0.5U/mg-solid or more

Stabilizers Sugars