

## acyl-lipid **\Delta 12**-acetylenase

Cat. No. EXWM-1003

Lot. No. (See product label)

## Introduction

**Description** The enzyme, characterized from the plant Crepis alpina, converts the double bond

at position 12 of linoleate into a triple bond. The product is the main fatty acid

found in triacylglycerols in the seed oil of Crepis alpina.

## **Product Information**

**Form** Liquid or lyophilized powder

**EC Number** EC 1.14.19.39

**Reaction** [inoleoyl-[glycerolipid] + 2 ferrocytochrome b5 + O2 + 2 H+ = crepenynyl-

[glycerolipid] + 2 ferricytochrome b5 + 2 H2O

**Notes** This item requires custom production and lead time is between 5-9 weeks. We can

custom produce according to your specifications.

## Storage and Shipping Information

**Storage** Store it at +4 °C for short term. For long term storage, store it at -20 °C∼-80 °C.

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1/1