

## acyl-lipid Δ12-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** linoleoyl-[glycerolipid] + 2 ferrocytochrome b5 + O<sub>2</sub> + 2 H<sup>+</sup> = crepenynyl-[glycerolipid] + 2 ferrocytochrome b5 + 2 H<sub>2</sub>O

**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.