Creative Enzymes®

alcohol-forming fatty acyl-CoA reductase

Cat. No. EXWM-1187

Lot. No. (See product label)

Introduction

Description	The enzyme has been characterized from the plant Simmondsia chinensis (jojoba). The alcohol is formed by a four-electron reduction of fatty acyl-CoA. Although the reaction proceeds through an aldehyde intermediate, a free aldehyde is not released. The recombinant enzyme was shown to accept saturated and mono-unsaturated fatty acyl-CoAs of 16 to 22 carbons.
Synonyms	FAR (gene name); long-chain acyl-CoA:NADPH reductase

Product Information

Form	Liquid or lyophilized powder
EC Number	EC 1.2.1.84
Reaction	a long-chain acyl-CoA + 2 NADPH + 2 H+ = a long-chain alcohol + 2 NADP+ + coenzyme A
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 ℃ for short term. For long term storage, store it at -20 ℃~-80 ℃.