Creative Enzymes®

Monoglyceride lipase from Human, Recombinant

Cat. No. NATE-1638

Lot. No. (See product label)

Introduction

Description	In enzymology, an acylglycerol lipase (EC 3.1.1.23) is an enzyme that catalyzes a chemical reaction that uses water molecules to break the glycerol monoesters of long-chain fatty acids. This enzyme belongs to the family of hydrolases, specifically those acting on carboxylic ester bonds. This enzyme participates in glycerolipid metabolism.
Synonyms	MLL; HU-K5; HUK5; MAGL; MGL; Lysophospholipase homolog; Lysophospholipase-like

Product Information

Species	Human
Source	E. coli and fused to His-tag at N-terminus
Form	Liquid
Formulation	3 mg/ml in 50 mM Sodium acetate, 100 mM NaCl, 5 mM DTT, 5 mM EDTA, pH 5.0 containing 10% glycerol.
EC Number	EC 3.1.1.23
Molecular Weight	36.4 kDa
Purity	> 85% by SDS-PAGE
Activity	> 170 units/mg
Concentration	0.5 mg/ml
Unit Definition	Defined as the amount of enzyme that hydrolyze 1.0 umole of p-nitrophenyl butyrate to pnitrophenol per minute at pH 7.5 at 25°C.

Storage and Shipping Information

Storage	Store at +4°C for short term (1-2 weeks). For long term storage, aliquot and store at -70°C. Avoid repeated freeze/thaw cycles.