

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 p-nitrophenol 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.