

## Lipase—polyethylene glycol

Cat. No. NATE-0539

Lot. No. (See product label)

### Introduction

#### Description

A lipase is an enzyme that catalyzes the hydrolysis of fats (lipids). Lipases are a subclass of the esterases. Lipases perform essential roles in the digestion, transport and processing of dietary lipids (e.g. triglycerides, fats, oils) in most, if not all, living organisms. Genes encoding lipases are even present in certain viruses. Most lipases act at a specific position on the glycerol backbone of lipid substrate (A1, A2 or A3) (small intestine). Several other types of lipase activities exist in nature, such as phospholipases and sphingomyelinases, however these are usually treated separately from "conventional" lipases. Some lipases are expressed and secreted by pathogenic organisms during the infection.

#### Synonyms

PEG-Lipase; Lipase—polyethylene glycol

### Product Information

#### Form

Lyophilized powder containing PEG

#### Activity

~75,000 units/mg protein (using olive oil)

### Usage and Packaging

#### Package

Package size based on protein content

### Storage and Shipping Information

#### Storage

–20°C