

Native *Aspergillus* sp. Lipase (immobilized)

Cat. No. NATE-1753

Lot. No. (See product label)

Introduction

Description

This product is a lipase (TLL) from *Thermomyces lanuginosus* and it is produced by a submerged fermentation of *Aspergillus* sp.

In opposition to most enzymes, lipases exhibit a wide specificity, recognizing very different substrates. This permits to use a determined lipases as a catalyst for very different reactions, and makes that lipases may be used in pharmaceuticals and drugs production, in energy (biodiesel) or food manufacture, etc. TLL enzyme is a basophilic and noticeably thermostable enzyme. Initially oriented toward the food industry, TLL has been used in many different industrial areas such as modification of fats and oils, production of biodiesel, production of fine chemicals (mainly in enatio/regioselective or specific processes), etc. This product is an immobilized non-specific lipase for production of specialty products and oleochemicals.

Applications

- Food : oil and fat hydrolysis, modification of lipid, etc.
- Feed : enhance digestion of oil and fat
- Fine chemical : organic synthesis, chiral compound synthesis
- Laundry detergent : removal of greasy stains
- Pulp and paper : pitch control
- Leather : removal of oil

Synonyms

EC 3.1.1.3; 9001-62-1; Lipase; Triacylglycerol acylhydrolase; Triacylglycerol lipase; butyrylase; tributyrinase; Tween hydrolase; steapsin; triacetinase; tributyrin esterase; Tweenase; amno N-AP; Takedo 1969-4-9; Meito MY 30; Tweenesterase; GA 56; capalase L; triglyceride hydrolase; triolein hydrolase; tween-hydrolyzing esterase; amano CE; cacordase; triglyceridase; triacylglycerol ester hydrolase; amano P; amano AP; PPL; glycerol-ester hydrolase; GEH; meito Sangyo OF lipase; hepatic lipase; lipazin; post-heparin plasma protamine-resistant lipase; salt-resistant post-heparin lipase; heparin releasable hepatic lipase; amano CES; amano B; tributyrase; triglyceride lipase; liver lipase; hepatic monoacylglycerol acyltransferase

Product Information

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| <i>Species</i> | Thermomyces lanuginosus |
| <i>Source</i> | Aspergillus sp. |
| <i>Appearance</i> | dark brown liquid |
| <i>EC Number</i> | EC 3.1.1.3 |
| <i>CAS No.</i> | 9001-62-1 |
| <i>Activity</i> | 100,000 unit/g |
| <i>pH Stability</i> | pH 6.0-11.0 |
| <i>Optimum pH</i> | pH 9.0 |
| <i>Thermal stability</i> | 30~55°C |

Optimum temperature 45°C

Usage and Packaging

Package 20 kg drum and 1 ton bulk

Storage and Shipping Information

Storage Enzymes gradually lose activity over time depending on storage temperature and humidity. Cool and dry conditions are recommended. At lower temperatures the storage stability is increased. Extended storage and/or adverse conditions, including higher temperatures or high humidity, may lead to a higher dosage requirement. The enzyme preparations should not be left in direct sunlight for extended periods. Liquid preparations should not be frozen.