Creative Enzymes®

Native Human Lipase

Cat. No. NATE-0401

Lot. No. (See product label)

Introduction

Description	Triacylglycerol lipase is an enzyme with system name triacylglycerol acylhydrolase. This enzyme catalyses the following chemical reaction:triacylglycerol + H2O↔ diacylglycerol + a carboxylate. The pancreatic enzyme acts only on an ester-water interface.
Applications	Lipase has been used in a study to assess the effects of acidification on human milk′s cellular and nutritional content. It has also been used in a study to investigate the effect of physical training on the adipose tissue of diet-induced obesity mice.
Synonyms	EC 3.1.1.3; 9001-62-1; Lipase; Triacylglycerol acylhydrolase; Triacylglycerol lipase; butyrinase; 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

Species	Human
Source	Human pancreas
Form	buffered aqueous solution
EC Number	EC 3.1.1.3
CAS No.	9001-62-1
Activity	> 250 units/mg protein (Lowry)
Buffer	Solution in 0.1 M Tris containing 0.1 M NaCl and serine protease inhibitor
Pathway	Acylglycerol degradation, organism-specific biosystem; Acylglycerol degradation, conserved biosystem; Digestion of dietary lipid, organism-specific biosystem; Fat digestion and absorption, organism-specific biosystem; Fat digestion and absorption, conserved biosystem; Glycerolipid metabolism, organism-specific biosystem; Glycerolipid metabolism, conserved biosystem
Function	hydrolase activity; retinyl-palmitate esterase activity; triglyceride lipase activity
Unit Definition	One unit will liberate 1.0 µmole of 2-monoglyceride from 1,2-diglyceride per min at pH 8.1 at 37°C.

Storage and Shipping Information

Stability	2-8°C