Creative Enzymes®

Native Penicillium camemberti Lipase

Cat. No. NATE-0402

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.
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

Source	Penicillium camemberti
Form	powder, slightly beige
EC Number	EC 3.1.1.3
CAS No.	9001-62-1
Unit Definition	1 U corresponds to the amount of enzyme which liberates 1 μmol of free fatty acid per minute at pH 5.6 and 40°C.

Storage and Shipping Information

Stability	2-8°C