

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; 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

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