Creative Enzymes®

Native Porcine Lipase

Cat. No. NATE-0403

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	Lipases are used industrially for the resolution of chiral compounds and the transesterification production of biodiesel.
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	Porcine
Source	Porcine pancreas
Form	lyophilized powder
EC Number	EC 3.1.1.3
CAS No.	9001-62-1
Activity	> 20,000 units/mg protein
Composition	Protein, 40-70%
Unit Definition	One unit will hydrolyze 1.0 microequivalent of fatty acid from a triglyceride in 1 hr at pH 7.7 at 37°C using olive oil.

Storage and Shipping Information

Stability	−20°C