Creative Enzymes®

# Native Bacillus subtilis Diacetinase

*Cat. No. NATE-0187*

*Lot. No.* (See product label)

## Introduction

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| ***Applications*** | Used in the formulation of Lipase testing reagents |
| ***Synonyms*** | Diacetinase; EC 3.1.1- |

## Product Information

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| ***Source*** | Bacillus subtilis |
| ***Appearance*** | Colourless to Yellowish solution |
| ***Form*** | Liquid |
| ***EC Number*** | E.C.3.1.1- |
| ***Activity*** | 0.228 U/mg-0.633 U/mg liquid |
| ***Concentration*** | < 7.4 mg/mL |
| ***Contaminants*** | Glucose Oxidase < 0.002 U/mg liquid; Cholesterol Esterase < 0.01% |
| ***pH Stability*** | 6.0-10.0 (37°C, 60 mins) |
| ***Optimum pH*** | 7.75 |
| ***Thermal stability*** | Stable at 50°C and below (pH 7.0, 60 mins) |
| ***Unit Definition*** | One unit of activity is defined as the amount of enzyme that will catalyze the release of 1.0 micromole of fatty acid per minute at 37°C under the standard assay method conditions. |