Creative Enzymes®

Native Bacillus sp. Monoglyceride Lipase

Cat. No. NATE-0455

Lot. No. (See product label)

Introduction

Description	In enzymology, an acylglycerol lipase (EC 3.1.1.23) is an enzyme that catalyzes a chemical reaction that uses water molecules to break the glycerol monoesters of long-chain fatty acids. This enzyme belongs to the family of hydrolases, specifically those acting on carboxylic ester bonds. This enzyme participates in glycerolipid metabolism.
Applications	Useful for enzymatic determiantion of triglyceride
Synonyms	EC 3.1.1.23; acylglycerol lipase; glycerol-ester acylhydrolase; monoacylglycerol lipase; monoacylglycerolipase; monoglyceride lipase; monoglyceride hydrolase; fatty acyl monoester lipase; monoacylglycerol hydrolase; monoglyceridyllipase; monoglyceridase

Product Information

Source	Bacillus sp.
Appearance	White powder
Form	Freeze dried powder
EC Number	EC 3.1.1.23
CAS No.	9040-75-9
Molecular Weight	20 kDa (gel filtration)
Activity	> 20 U/mg
Contaminants	Catalase <0.5%
Isoelectric point	pH 4.8±0.2
pH Stability	6.0-8.0 (65°C, 10 mins)
Optimum pH	6.0-8.0
Thermal stability	Stable at 65°C and below (pH 8.0, 10 mins)
Optimum temperature	65°C (PIPES buffer)
Michaelis Constant	Monolaurine 1.8 × 10-4M
Unit Definition	One unit is defined as the amount of enzyme which liberates 1 μmole of monoglyceride per minute at 37°C under the conditions specified in the assay procedure.

Storage and Shipping Information

Storage	Storage at-20°C in the presence of a desiccant is recommended.