Creative Enzymes®

# Immobilized Lipase

*Cat. No. ENLZ-002*

*Lot. No.* (See product label)

## *Introduction*

***Description***

Immobilized lipase is a complex that is insoluble in water but still has catalytic activity by combining lipase with resin through physical or chemical methods. Immobilized lipase is mainly used in the synthesis of sugar esters, oil modification, aromatic ester compounds and ascorbic acid ester antioxidants in the food industry. This product consists of two different immobilized lipases. You can choose the one with the best effect after screening.

## *Product Information*

***Form***

2 items*50mg / item, or other quantity