

Fosfolipasi a2

Cat. No. FFGZ-001

Lot. No. (See product label)

Introduction

Description

Fosfolipasi a2 is a food-grade phospholipid hydrolase that selectively cleaves the fatty acyl ester bond at the sn-2 position of phospholipids.

Applications

Edible-oil degumming; modified lecithin production; egg processing; baking and dairy processing.

Synonyms

Phospholipase A2; lecithinase A; phosphatidase; phosphatidolipase

Product Information

EC Number

EC 3.1.1.4

CAS No.

9001-84-7

Specificity

The sn-2 acyl ester bond of phosphatidylcholine and related phospholipids.

Activators

Ca²⁺

Function

Hydrolyzes phospholipids to form lysophospholipids and free fatty acids.

Substrates

Phosphatidylcholine and related phospholipids.

Quality

Food Grade

Grade

Food Grade

Reaction

Phosphatidylcholine + H₂O → 1-acylglycerophosphocholine + a carboxylate.

Notes

Source organism, activity definition, formulation, and recommended use level vary by preparation and should be confirmed from batch-specific product documentation.