Creative Enzymes®

Immobilized Lipase from Pseudomonas sp.

Cat. No. DIA-277

Lot. No. (See product label)

Introduction

Description	A lipase is an enzyme that catalyzes the hydrolysis of fats (lipids). Lipases are a subclass of the esterases. Lipases perform essential roles in the digestion, transport and processing of dietary lipids (e.g. triglycerides, fats, oils) in most, if not all, living organisms. Genes encoding lipases are even present in certain viruses.
Applications	This enzyme is useful for enzymatic ester synthesis, transesterification, acidolysis and alcholysis in organic solvents or solvent free substrate.
Synonyms	immobilized Lipase; Lipase; Lipase, immobilized Lipase

Product Information

Source	Pseudomonas sp.
Appearance	Light brown powder (immobilized on Hyflo Super-Cel)
Activity	0.5U/mg-solid or more
Stabilizers	Sugars