

Native *Mucor miehei* Lipase

Cat. No. NATE-1609

Lot. No. (See product label)

Introduction

Description

Triacylglycerol lipase is an enzyme with system name triacylglycerol acylhydrolase. This enzyme catalyses the following chemical reaction: triacylglycerol + H₂O ↔ diacylglycerol + a carboxylate.

Applications

Lipase from *Mucor miehei* can be used to drive the synthesis of flavor esters. Lipase from *Mucor miehei* has been used in a study to assess the nonthermal effect of microwave irradiation in nonaqueous enzymatic esterification. It has also been used in a study to investigate the hydrolysis of virgin coconut oil using immobilized lipase in a batch reactor.

Synonyms

Triacylglycerol acylhydrolase; Triacylglycerol lipase

Product Information

Source

Mucor miehei

Form

Lyophilized powder

EC Number

EC 3.1.1.3

CAS No.

9001-62-1

Activity

>4,000 units/mg

Unit Definition

One unit will hydrolyze 1.0 microequivalent of fatty acid from a triglyceride in 1 hr at pH 7.7 at 37 °C using olive oil.

Storage and Shipping Information

Storage

2-8°C