Creative Enzymes®

Immobilized Lipase-A from Serratia marcescens, Recombinant

Cat. No. NATE-1621

Lot. No. (See product label)

Introduction

Description	Lipase (EC 3.1.1.3) is a ubiquitous enzyme that catalyzes the hydrolysis of fats and oil. The Serratia marcescens lipase is recognized for its excellent enantioselectivity in biocatalytic hydrolysis of trans-3-(4-methoxyphynyl) glycidic acid methyl ester [(±)-MPGM] to produce (2R, 3S)-3-(4-methoxyphenyl) glycidic acid methyl ester [(-)-MPGM], an important intermediate for the synthesis of diltiazem hydrochlorid.
Synonyms	Lipase

Product Information

Species	Serratia marcescens
Source	E. Coli
Form	Sterile Filtered lyophilized powder
EC Number	EC 3.1.1.3
CAS No.	9001-62-1
Molecular Weight	65 kDa
Purity	>90%
Solubility	It is recommended to reconstitute the lyophilized Lipase-A in sterile 10%-50% DMSO, isopropyl ether, petroleum ether, ethanol, acetone and isopropanol.
Unit Definition	One unit of lipase activity was defined as the amount of enzyme releasing 1.0 μmol of p-nitrophenol per minute.

Storage and Shipping Information

Stability	Lipase-A although stable at room temp for 1 week, should be stored desiccated below -18°C. For long term storage it is recommended to add a carrier protein (0.1% HSA or BSA). Please prevent freeze-thaw cycles.