Creative Enzymes®

Triacylglycerol lipase enzyme for fat and dairy

Cat. No. OIL-1103

Lot. No. (See product label)

Introduction

Description	A triacylglycerol lipase enzyme produced by the controlled fermentation of Candida rugosa. Lipase hydrolyzes short, medium and long fatty acids from the 1, 2 and 3 positions of triacylglycerol and it is applicable to processing dairy, fats and oils.
Applications	Processing dairy, fats and oils

Product Information

Source	Candida rugosa
Appearance	powder or liquid
CAS No.	9014-49-7

Usage and Packaging

Package	25kg/paper barrel (powder form), 30kg/polyster barrel (liquid form).