

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).