Creative Enzymes®

Lipase−polyethylene glycol

Cat. No. NATE-0539

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. Most lipases act at a specific position on the glycerol backbone of lipid substrate (A1, A2 or A3) (small intestine). Several other types of lipase activities exist in nature, such as phospholipases and sphingomyelinases, however these are usually treated separately from "conventional" lipases. Some lipases are expressed and secreted by pathogenic organisms during the infection.

Synonyms PEG-Lipase; Lipase−polyethylene glycol

Product Information

Form Lyophilized powder containing PEG

Activity ~75,000 units/mg protein (using olive oil)

Usage and Packaging

Package Package size based on protein content

Storage and Shipping Information

Storage −20°C