

## Native *Penicillium camemberti* Lipase

Cat. No. NATE-0402

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 + H<sub>2</sub>O ↔ diacylglycerol + a carboxylate.

**Synonyms** EC 3.1.1.3; 9001-62-1; Lipase; Triacylglycerol acylhydrolase; Triacylglycerol lipase; butyrylase; tributyrinase; Tween hydrolase; steapsin; triacetinase; tributyrin esterase; Tweenase; amno N-AP; Takedo 1969-4-9; Meito MY 30; Tweenesterase; GA 56; capalase L; triglyceride hydrolase; triolein hydrolase; tween-hydrolyzing esterase; amano CE; cacordase; triglyceridase; triacylglycerol ester hydrolase; amano P; amano AP; PPL; glycerol-ester hydrolase; GEH; meito Sangyo OF lipase; hepatic lipase; lipazin; post-heparin plasma protamine-resistant lipase; salt-resistant post-heparin lipase; heparin releasable hepatic lipase; amano CES; amano B; tributyrase; triglyceride lipase; liver lipase; hepatic monoacylglycerol acyltransferase

### Product Information

**Source** *Penicillium camemberti*

**Form** powder, slightly beige

**EC Number** EC 3.1.1.3

**CAS No.** 9001-62-1

**Unit Definition** 1 U corresponds to the amount of enzyme which liberates 1 μmol of free fatty acid per minute at pH 5.6 and 40°C.

### Storage and Shipping Information

**Stability** 2-8°C