

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-methoxyphenyl) 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.