

## 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).