Data Sheet

EUCODIS BIOSCIENCE

Eucodis Lipase 008

Cat. No.	Amount
EL008	50 mg

Lot No. 0000210JM0202

For *in vitro* use only.

Store at 4-8°C.

Application

Lipase EL008 can be utilized as an enzyme catalyzing hydrolytic reactions.

Form

50 mg of cell extract

Powder, slightly brown, lyophilized

Protein content ~40 %

Specifications

Name:	Lipase EL008
E.C.:	3.1.1.3
Origin:	prokaryotic
Source:	recombinant, E. coli
pH:	6.0-8.0
Temp. Optimum	20-60°C

Function

Lipases belong to the family of esterases and naturally act on triglycerides at lipid-water interfaces. Lipases/esterases can be used as versatile tools in hydrolytic reactions, esterifications and transesterification reactions in industrial and food applications.

Usage

Lipase EL008 lyophilisate is partly soluble in water. Before use remove insoluble material by centrifugation. EL008 should be protected from high temperatures and excessive moisture.

Recommended restoration buffer:

20 mM phosphate, pH 7.4

Lipase EL008 was shown to hydrolyze p-Nitrophenol esters of the following acids (butyrate: 21.02 U/mg total protein):

Substrate	relative activity [%]
acetate	16
butyrate	100
octanoate	30
caprate	3
palmitate	n.d.

One unit is defined as hydrolysis of 1 µmol ester per minute at 37°C at pH7.5 (n.d., not detectable).

EL008 will liberate fatty acids from triglycerides (olive oil) at 37°C and pH 7.5.