

Eucodis Lipase 012

Cat. No.	Amount
EL012	50 mg

Lot No. 0000910JM0218

For *in vitro* use only.

Store at 4-8°C.

Application

Lipase EL012 can be utilized as an enzyme catalyzing hydrolytic reactions.

Form

50 mg of cell extract

Powder, slightly brown, lyophilized

Protein content ~25 %

Specifications

Name: Lipase EL012
E.C.: 3.1.1.3
Origin: prokaryotic
Source: recombinant, E. coli
pH: 6.0-8.0
Temp. Optimum: >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 EL012 lyophilisate is partly soluble in water. Before use remove insoluble material by centrifugation. EL012 should be protected from high temperatures and excessive moisture.

Recommended restoration buffer:

20 mM phosphate, pH 7.4

Lipase EL012 was shown to hydrolyze p-Nitrophenol esters of the following acids (caprate: 3.71 U/mg total protein):

Substrate	relative activity [%]
acetate	10
butyrate	6
octanoate	97
caprate	100
palmitate	5

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

EL012 will liberate fatty acids from triglycerides (olive oil) at 37°C and pH 7.5.