

Eucodis Lipase 015

Cat. No.	Amount
EL015	50 mg

Lot No. 0001010JM0218

For *in vitro* use only.

Store at 4-8 °C.

Application

Lipase EL015 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 EL015
E.C.: 3.1.1.3
Origin: prokaryotic
Source: recombinant, E. coli
pH: 6.0-8.0
Temp. Optimum: 25 °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 EL015 lyophilisate is partly soluble in water. Before use remove insoluble material by centrifugation. EL015 should be protected from high temperatures and excessive moisture.

Recommended restoration buffer:

20 mM phosphate, pH7.4

Lipase EL015 was shown to hydrolyze p-Nitrophenol esters of the following acids (butyrate: 0.13 U/mg total protein):

Substrate	relative activity [%]
acetate	6
butyrate	100
octanoate	72
caprate	n.d.
palmitate	n.d.

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

EL001 will liberate fatty acids from triglycerides (olive oil) at 37 °C and pH 7.5.