

Eucodis Lipase 016

Cat. No.	Amount
EL016	50 mg

Lot No. 0000410JM0216

For *in vitro* use only.

Store at 4-8°C.

Application

Lipase EL016 can be utilized as an enzyme catalyzing hydrolytic reactions.

Form

50 mg of cell extract

Powder, slightly brown, lyophilized

Protein content ~30 %

Specifications

Name: Lipase EL016
E.C.: 3.1.1.3
Origin: prokaryotic
Source: recombinant, E. coli
pH: 6.0-8.0
Temp. Optimum: >40°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 EL016 lyophilisate is partly soluble in water. Before use remove insoluble material by centrifugation. EL016 should be protected from high temperatures and excessive moisture.

Recommended restoration buffer:

20 mm phosphate, pH 7.4

Lipase EL016 was shown to hydrolyze p-Nitrophenol esters of the following acids (caprate: 2.55 U/mg total protein):

Substrate	relative activity [%]
acetate	12
butyrate	12
octanoate	93
caprate	100
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).

EL016 will liberate fatty acids from triglycerides (olive oil) at 37°C and pH 7.5.