



**Creative Enzymes**

*Diagnostic Enzymes*

## **Chemically modified *Pseudomonas* species Lipoprotein Lipase**

### **Product Information**

<b>Cat#</b>	DIA-282
<b>Similar</b>	LPL
<b>Source</b>	<i>Pseudomonas</i> species
<b>Description</b>	Enzyme that hydrolyzes triglycerides into three free fatty acids and glycerol. Take advantage of the enhanced liquid stability of this enzyme. Rely on the proven diagnostic quality of this product.
<b>Activity</b>	>10 U/mg lyophilizate
<b>Synonyms</b>	Lipoprotein lipase; LPL; Clearing factor lipase; Diacylglycerol lipase; Diglyceride lipase
<b>pH Stability</b>	6.0-10.0
<b>Optimum pH</b>	7.5
<b>Thermal stability</b>	Up to +50°C
<b>Stability</b>	At +2 to +8°C within specification range for 12 months. Store dry.
<b>Contaminants</b>	