

## Chemically modified Pseudomonas species Lipoprotein Lipase

## **Product Information**

Cat# DIA-282

Similar LPL

**Source** Pseudomonas species

**Description** 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.

**Activity** >10 U/mg lyophilizate

**Synonyms** Lipoprotein lipase; LPL; Clearing factor lipase; Diacylglycerol lipase; Diglyceride lipase

pH Stability 6.0-10.0

Optimum pH 7.5

Thermal stability Up to +50°C

**Stability** At +2 to +8°C within specification range for 12 months. Store dry.

**Contaminants** 

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