

## 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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