

Esterase EL-01

Triacylglycerol lipase, Triacylglycerol (acyl)hydrolase
EC 3.1.1.3

Description:	removing of fats and for organic synthesis
Reaction:	triacylglycerol + H ₂ O $\xrightarrow{\text{EL1}}$ diacylglycerol + carboxylat
Origin:	<i>Thermomyces lanuginosus</i> recombinant from <i>Aspergillus oryzae</i>
Application:	<ul style="list-style-type: none">• industrial hydrolysis of fats• enzymatical synthese of monoacylglycerids• degradation of fats and aliphatic contaminations• deinking of recovered paper
Activity:	> 18 000 U/ml substrate: Glycerintributytrat > 13 000 U/ml substrate: olive oil (methods: ASA Spezialenzyme GmbH)
Esterification:	primary alcohols with long- and short-chain carbonic acids citronellol + oleic acid / butyric acid octanol + oleic acid / butyric acid fructose + oleic acid / butyric acid
Parameters of reaction:	<u>pH</u> optimum: 10.5, activ within pH 6.0 – 10.5 <u>temperature</u> optimum: 40°C, activ within 10 – 70°C
Dosage:	20 - 100 ml Esterase EL 1 per litre for degradation of fats (reaction time: 1 - 5 hour, temperature = 40°C, pH 7.0)
Order-No.:	2435
Form of delivery:	light-coloured yellow suspension
Storage:	4°C