

## Lipase FE-01

Triacylglycerol acylhydrolase  
EC 3.1.1.

Description:	enzyme preparation for the removal of fats and aliphatic contaminations
Origin:	<i>Aspergillus oryzae</i>
Application:	<ul style="list-style-type: none"><li>• splitting of fats and oils in the food industry</li><li>• deinking of recovered paper</li><li>• removal of deposits at machines and their components at cellulose- and paperproduction</li></ul>
Activity:	> 18 000 U/ml substrate: glycerintributyrate > 13 000 U/ml substrate: olive oil (methods: ASA Spezialenzyme GmbH)
Parameters of reaction:	<u>pH</u> optimum: 10.5 active within pH 6.0 – 10.5 <u>temperature</u> optimum: 40°C active within 10 – 70°C
Dosage:	degradation of fats and oils: 20 – 100 mg Lipase FE-01 per litre (reaction time: 1 – 5 Std., T = 40°C, pH 7,0)
Order-No.:	3350
Form of delivery:	pale yellow suspension
Storage:	4°C, do not freeze
Stability:	stable for 18 months under said conditions