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Lipase Enzyme Powder 100,000 u/g

Lipase powder of food and industrial grade, declared activity 100,000 u/g.

SKU **ENZ013** CATEGORY **LIPASE** CAS **9001-62-1** GRADE **FOOD & INDUSTRIAL** APPEARANCE **POWDER**

Food grade · Not restricted for transport · Produced by submerged fermentation

DECLARED ACTIVITY	SHELF LIFE	FORM	PACK TYPES
100,000 u/g	**12 months**	**Powder**	**Bottle, Bag, Aluminum Foil Bag**
as stated in the specification	sealed, see storage below	appearance of the product	no pack weight stated

SPECIFICATION

IDENTITY		
Product name	Lipase	Typical
Active ingredient	Lipase	Typical
CAS No.	9001-62-1	Typical
ACTIVITY		
Enzymatic activity	**≥ 100,000 U/g**	Spec
Enzymatic activity	**100,000 u/g**	Typical
PHYSICAL		
Appearance	**Liquid**	Spec
Grade	Food & Industrial	Typical
PURITY AND HYGIENE		
Lead (as Pb)	≤ 5 mg/kg	Spec
Arsenic (as As)	≤ 3 mg/kg	Spec
Total plate count	≤ 50,000 CFU/g	Spec
Coliforms	≤ 30 CFU/g	Spec

Spec = release limit, confirmed on every lot's Certificate of Analysis. **Typical** = normal product behaviour, not a release limit.

STORAGE & PACKAGING

SHELF LIFE
12 months

STORAGE
Store in a cool and dry place, keep away from strong light and heat.

PACK SIZE
Not stated; pack types are bottle, bag and aluminum foil bag

ORDERING
Online or by e-mail; current price on the product page

APPLICATIONS

Enhance the flavor of cheese products
Lipase derived from microorganisms is used for cheese flavor.

Hydrolyse milk fat to a limited extent
Supports the production of chocolate milk.

Form a special milk flavor in food
Lipase gives food a special milk flavor.

Release monoglycerides and diglycerides in baked goods
Lipase acts on fat in baked goods.

Accelerate degreasing of bones in gelatin production
Lipase-catalyzed hydrolysis speeds degreasing under mild conditions.

DOSAGE

Determine by trial
no application rate stated on the product page

Each lot is released against its specification; the lot Certificate of Analysis reports the measured values.

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Online: enzymes.bio/product/lipase-enzyme-powder-enzymatic-activity-100000u-g-lipase-food-grade

Enzyme preparations are proteins and may sensitise; avoid skin, eye and inhalation contact. This technical data sheet gives the product specification and typical values; it is not a batch certificate. A Certificate of Analysis for the supplied lot accompanies each shipment. Safety Data Sheet on request.

SCAN TO ORDER