

Gastric lipase Protein, Human (HEK293, C-His)

Cat. No.:	HY-P70262A
Synonyms:	rHuGastric triacylglycerol lipase/LIPF, His ; Gastric Triacylglycerol Lipase; GL; Gastric Lipase; LIPF
Species:	Human
Source:	HEK293
Accession:	P07098 (L20-K398)
Gene ID:	8513
Molecular Weight:	Approximately 48.09 kDa

PROPERTIES

AA Sequence	<pre> L F G K L H P G S P E V T M N I S Q M I T Y W G Y P N E E Y E V V T E D G Y I L E V N R I P Y G K K N S G N T G Q R P V V F L Q H G L L A S A T N W I S N L P N N S L A F I L A D A G Y D V W L G N S R G N T W A R R N L Y Y S P D S V E F W A F S F D E M A K Y D L P A T I D F I V K K T G Q K Q L H Y V G H S Q G T T I G F I A F S T N P S L A K R I K T F Y A L A P V A T V K Y T K S L I N K L R F V P Q S L F K F I F G D K I F Y P H N F F D Q F L A T E V C S R E M L N L L C S N A L F I I C G F D S K N F N T S R L D V Y L S H N P A G T S V Q N M F H W T Q A V K S G K F Q A Y D W G S P V Q N R M H Y D Q S Q P P Y Y N V T A M N V P I A V W N G G K D L L A D P Q D V G L L L P K L P N L I Y H K E I P F Y N H L D F I W A M D A P Q E V Y N D I V S M I S E D K K </pre>
Biological Activity	The enzyme activity of this recombinant protein is testing in progress, we cannot offer a guarantee yet.
Appearance	Lyophilized powder.
Formulation	Lyophilized from a 0.2 µm filtered solution of 20 mM PB, 150 mM NaCl, pH 7.4.
Endotoxin Level	<1 EU/µg, determined by LAL method.
Reconstitution	It is not recommended to reconstitute to a concentration less than 100 µg/mL in ddH ₂ O. For long term storage it is recommended to add a carrier protein (0.1% BSA, 5% HSA, 10% FBS or 5% Trehalose).
Storage & Stability	Stored at -20°C for 2 years. After reconstitution, it is stable at 4°C for 1 week or -20°C for longer (with carrier protein). It is recommended to freeze aliquots at -20°C or -80°C for extended storage.
Shipping	Room temperature in continental US; may vary elsewhere.

DESCRIPTION

Background

Gastric lipase is an enzyme that catalyzes the hydrolysis of triacylglycerols, breaking them down into free fatty acids, diacylglycerol, monoacylglycerol, and glycerol. This hydrolytic activity plays a crucial role in the digestion of dietary fats in the stomach. Gastric lipase exhibits a preference for hydrolyzing the sn-3 position of triacylglycerol molecules. By selectively targeting specific bonds within triacylglycerols, gastric lipase contributes to the generation of smaller lipid molecules that can be further processed and absorbed during the digestive process. It has to emphasize the enzyme's substrate specificity and its significance in the initial steps of fat digestion.

Caution: Product has not been fully validated for medical applications. For research use only.

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