

PNLIP/Pancreatic lipase Protein, Mouse (His-SUMO)

Cat. No.:	HY-P71582
Synonyms:	PnlipPancreatic triacylglycerol lipase; PL; PTL; Pancreatic lipase; EC 3.1.1.3
Species:	Mouse
Source:	E. coli
Accession:	Q6P8U6 (17R-465C)
Gene ID:	69060
Molecular Weight:	Approximately 65.8 kDa

PROPERTIES

An Sequence	REVCFDKLGC	FSDDAPWSGT	LDRPLKALPW	SPAQINTRFL		
	LYTNENPDNY	QLITSDASNI	RNSNFRTNRK	TRIIIHGFID		
	KGEENWLSDM	CKNMFRVESV	NCICVDWKGG	SRTTYTQATQ		
	NVRVVGAEVA	LLVNVLQSDL	GYSLNNVHLI	GHSLGSHIAG		
	EAGKRTFGAI	GRITGLDPAE	PYFQGTPEEV	RLDPTDAQFV		
	DAIHTDAGPI	IPNLGFGMSQ	TVGHLDFFPN	GGIEMPGCQK		
	NILSQIVDID	GIWEGTRNFA	ACNHLRSYKF	YTDSIVNPTG		
	FAGFSCSSYS	LFTANKCFPC	G S G G C P Q M G H	YADRYPGKTS		
	RLYQTFYLNT	GDKSNFARWR	YQVTVTLSGQ	KVTGHILVSL		
	F G N G G N S K Q Y	EVFKGSLQPG	TSHVNEFDSD	VDVGDLQKVK		
	FIWYNNVINP	TLPKVGASRI	TVERNDGRVF	NFCSQETVRE		
	DVLLTLSPC					
Biological Activity	The enzyme activity of this recombinant protein is testing in progress, we cannot offer a guarantee yet.					
Appearance	Lyophilized powder.					
Formulation	Lyophilized after extensive dialysis against solution in Tris-based buffer, 50% glycerol.					
Endotoxin Level	<1 EU/µg, determined by LAL method.					
Reconsititution	It is not recommended to reconstitute to a concentration less than 100 $\mu\text{g}/\text{mL}$ in ddH_2O.					
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 i recommended to freeze aliquots at -20°C or -80°C for extended storage.					
Shipping	Room temperature in con	tinental US; may vary elsewł	nere.			

DESCRIPTION

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Proteins

Background

The Pancreatic lipase (PNLIP) protein is integral to fat metabolism, exhibiting a vital role in the enzymatic breakdown of dietary lipids. PNLIP displays a preference for splitting esters of long-chain fatty acids at positions 1 and 3, resulting in the predominant production of 2-monoacylglycerol and free fatty acids. Notably, its enzymatic activity is significantly higher against insoluble emulsified substrates compared to soluble ones. This substrate specificity underscores the protein's efficiency in processing dietary fats and contributing to the digestion and absorption of lipids in the digestive system. PNLIP's functional characteristics highlight its crucial involvement in lipid metabolism, playing a key role in the intricate processes that facilitate the utilization of dietary fats for energy and nutrient absorption.

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

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