

GF CalB-IM™

Lipase

◆ Description

- GF CalB-IM™ is a lipase from *Candida antarctica* produced by fermentation of genetically modified microorganism.

◆ Product Properties

• Product type

CalB-IM™ is a triacylglycerol hydrolase (EC no. 3.1.1.3.) and it has 1, 3 positional specificity. CalB-IM™ is strongly bound to the carrier that used for immobilization is a microporous ion exchange resin by adsorption.

• Activity

One BOU(butyl oleate) unit is defined as 1 μmol butyl oleate formed per minute by the enzyme at standard condition

GF CalB-IM™: ~1,200 BOU/g

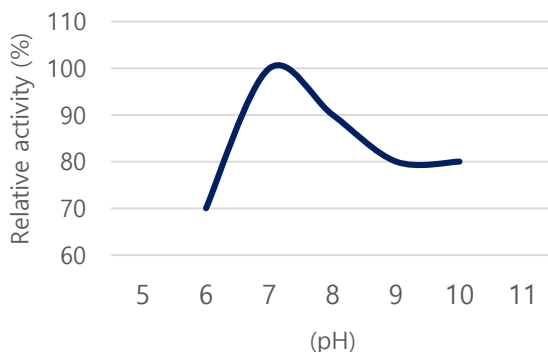
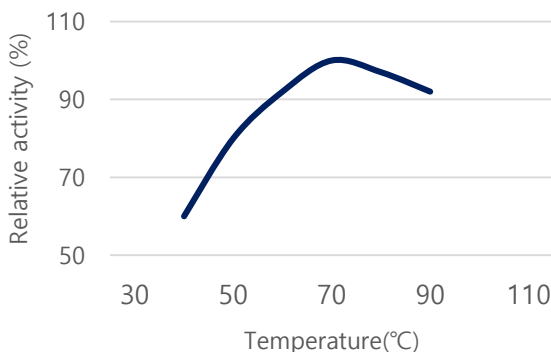
• Standard Conditions

Temperature: 60 °C

Time: 20 minutes

Substrate: 40 mmol butanol and oleic acid

• Optimal Temperature and pH



◆ Storage

- Store at dry and cool place (2~8 °C)