

# Lipomod<sup>®</sup> 767P

## L767P

### Features/Benefits

- Highly effective triacylglycerol lipase for hydrolysis
- Production of PUFA-enriched oils through selective hydrolysis (DHA and EPA enrichment in triacylglycerol)
- Efficient lipase for esterification reactions
- Efficient lipase for transesterification / alcoholysis (triglyceride + alcohol)
- Lipase for interesterification reactions (redistribution of the fatty acid moieties present in a triglyceride oil)

Lipases hydrolyse triglycerides to liberate free fatty acids (FFA). **Lipomod<sup>®</sup> 767P** hydrolyses short, medium and long chain fatty acids on all 3 positions of fats and oils. Under appropriate conditions Lipomod<sup>®</sup> 767P also catalyses esterification / transesterification and interesterification reactions of both natural and artificial substrates with regio-, stereo- and enantio-selectivity in aqueous and organic media.

### Specification

Activity	Lipase 175,000 U/g minimum
Biological Source	<i>Candida sp.</i>
Form	Off-white to brown powder
Optimum pH Range	5.0 - 8.0
Optimum Temperature Range	40 - 55°C

### Application & Dose

**Lipomod<sup>®</sup> 767P** has a broad pH profile so no pH adjustments are generally required. Temperatures around 40-45°C are recommended. The recommended dose rate and reaction parameters depend on the application. Trials will be required in order to determine the exact reaction conditions. Please contact Biocatalysts for further technical support.

### Health & Safety

Always read the Material Safety Datasheet (MSDS) before use and retain. If you are in any doubt about recommended product handling and safety, please contact Biocatalysts before use. Generally, when using enzymes avoid contact with the skin and eyes and do not breathe dusts or aerosols containing them.

### Storage

Powders: Activity will remain within specification for at least 12 months from the date of manufacture when stored at 0 - 20°C.

### Allergens

Refer to allergen statement.

### Food Status

Material complies with the JECFA/FAO/WHO and FCC recommended specifications for enzymes used in food processing.

### GM Status

This product has been manufactured using a fermentation process of a microbial organism that has not been altered using modern biotechnology. This product does therefore not require labelling as GMO on food labels.

### Quality & Food Safety

Biocatalysts operates a preventative risk-based Food Safety System that ensures the environment and processes are designed to produce safe products every time. FSSC22000 and FSMA compliant.

Compliance - The Company's integrated management system encompasses Quality, Food Safety, Health and Safety and GMP.

Certificates are available on request from the Customer Services Department.

### Availability

Powders: standard 25kg net poly-lined, 100% recyclable cardboard box. Non-standard quantities are also available for some products, please enquire.