



Scientific Protein Laboratories LLC
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Technical Data Sheet
LIPASE 30

Lipase 30 or steapsin is a lipolytic enzyme. This fat-splitting enzyme is prepared from the raw porcine pancreas gland of USDA and/or Agriculture Canada inspected animals suitable for human consumption.

DESCRIPTION

Lipase 30 is a cream-colored, amorphous powder, having a faint characteristic (meaty), but not offensive odor. Lipase 30 should be protected from high temperatures and excessive moisture.

At 37.5° C and pH 9.0, 1 gram of Lipase 30 will digest 531.4 grams of dietary fat (triolein) in 1 hour. Lipase 30 is effective in splitting dietary fats regardless of source. The relative digestive power on various edible fats is illustrated as follows:

<u>TYPE OF FAT</u>	<u>Grams of fat digested In 1 hour by 1 gram of Lipase 30 at pH 9.0</u>
Olive oil (Triolein)	531.4 grams
Tallow (Tristearin)	534.8 grams
Butter (Tributyryn)	181.4 grams
Coconut Oil (Tripalmitin)	484.4 grams

USES

Lipase 30 is used for treatment of pancreatic insufficiency. In addition, Lipase 30 is used in many industrial and food applications.

SPECIFICATIONS

Lipase	Not Less Than 30 USP Units/mg
Fat	Not More Than 5.0%
Loss on Drying	Not More Than 5.0%

CERTIFICATION

Each lot is carefully analyzed at the time of manufacture. A Certificate of Analysis and Material Safety Data Sheet accompany each order.

SOLUBILITY

Lipase 30 is partly soluble in water and insoluble in alcohol.

PACKAGING

Lipase 30 is routinely packaged in polyethylene liners inside heat-sealed foil pouches.

STORAGE

Preserve in tight containers at a temperature not exceeding 30° C.