



Scientific Protein Laboratories LLC
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Technical Data Sheet
LIPASE-CE

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

At 37.5° C and pH 9.0, 1 gram of Lipase-CE will digest 850.2 grams of dietary fat (triolein) in 1 hour. Lipase-CE 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-CE at pH 9.0</u>
Olive oil (Triolein)	850.2 grams
Tallow (Tristearin)	855.7 grams
Butter (Tributyryl)	290.2 grams
Coconut Oil (Tripalmitin)	775.0 grams

USES

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

SPECIFICATIONS

Lipase	Not Less Than 48 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-CE is partly soluble in water and insoluble in alcohol.

PACKAGING

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

STORAGE

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