

Lifetech™ CalB immo Plus Food Grade

Lipase from *Candida Antarctica B*
Adsorbente, immobilized by
adsorption on ECR1030M

CalB immo Plus Food Grade is an immobilized, recombinant Lipase B from *Candida antarctica* (CalB) produced by microbial fermentation with *Pichia pastoris*. It is suitable for solvent-free or organic solvent systems, and can be used for regio- and stereoselective esterifications and transesterifications. The lipase is immobilized by adsorption onto our highly hydrophobic carrier, Lifetech ECR1030M, a DVB/methacrylate co-polymer. It is supplied in food-grade quality and conforms to the general specifications and considerations for enzyme preparations used in food processing of the Joint FAO/WHO Expert Committee on Food Additives (JECFA).

PRINCIPALI APPLICAZIONI

- Esterificazioni (regio- e stereo-selettive)
- Transesterificazione
- Amidazione
- Modificazione di grassi e oli
- Idrolisi degli esteri

VANTAGGI

- Suitable for pharma and food applications
- High mechanical stability
- High enzyme activity
- Organic solvent stability
- Available in large volumes
- Completo supporto normativo

CERTIFICAZIONI

- Resin compliant with ResAP (2004)3
- Halal
- esente da TSE BSE OGM
- Specifiche JECFA (FAO/WHO) e USP /FCC

IMBALLI TIPICI

- 10 g
- 50 g
- 250 g
- 1 kg

CARATTERISTICHE CHIMICHE E FISICHE TIPICHE:

Aspetto	White to slightly yellow spherical beads
Fornito come	Dry
Distribuzione granulometrica (90% nel range)	300 - 710 µm
Umidità totale	0 - 5 percento
Activity	9000 60°C; Synthesis of Propyl Laurate, PLU/g
Salmonella	Absent in 25 g
Escherichia coli.	Absent in 25 g
Total coliforms	≥ 30 cfu/g
Antimicrobial activity	Negative
Lead	≥ 5 mg/kg
Data di scadenza (dalla data di produzione)	1 year
Condizioni ottimali di conservazione	2 - 8 °C

For optimum storage, keep containers tightly closed in dry, cool and well-ventilated

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