

Cholesterol Esterase (CE)

Catalog Number	LDG0028RG
Package	Customized package

For full product information, images and publications, please visit [our website](#).



Overview

Description

Cholesterol esterase (CE) is an enzyme that plays a crucial role in lipid metabolism by hydrolyzing cholesterol esters into free cholesterol and fatty acids. It is primarily found in the pancreas, liver, and intestines, where it aids in the digestion and absorption of dietary cholesterol. CE is also involved in the regulation of cholesterol levels within the body, influencing processes such as the formation of bile acids and lipoprotein metabolism. Its activity is essential for maintaining lipid homeostasis and overall cardiovascular health.

Specifications

Expression System

Escherichia coli

Concentration

≥70 U/mg

Unit Definition

One unit causes the formation of one micromole of hydrogen peroxide (half a micromole of quinoneimine dye) per minute under the detailed conditions below.

Form

Lyophilized (White amorphous powder)

Instruction

Reconstitution

It is recommended to reconstitute the lyophilized powder 10 mg in 1 mL double-distilled water directly and incubate the solution for at least 10 mins to ensure sufficient re-dissolved.

Shipping

The product is shipped with polar packs. Upon receipt, store it immediately at -20°C or lower for long term storage.

Tainan Headquarters

+886-6-2536677

bd@leadgene.com.tw

Innovation & Research Center

+886-2-27065528

CLD Center

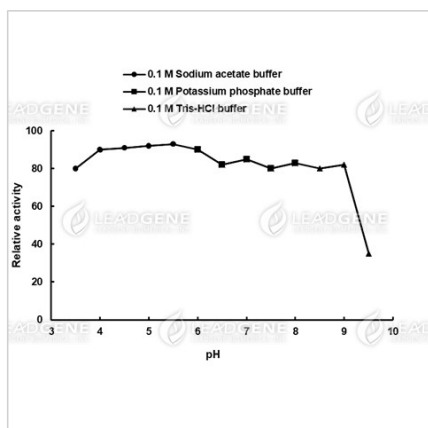
+886-6-2536677

Stability & Storage

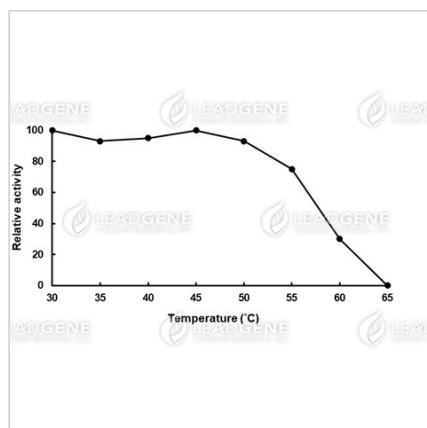
This product is stable at -20°C for long-term storage under sterile conditions.

Avoid repeated free-thaw cycles.

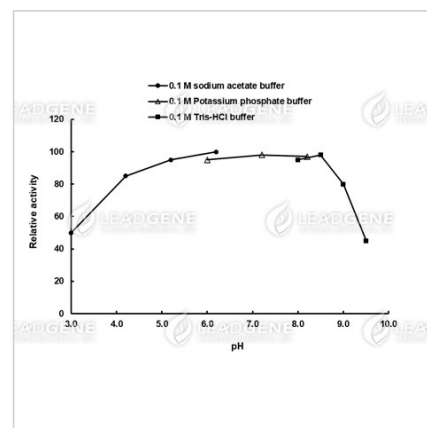
Image



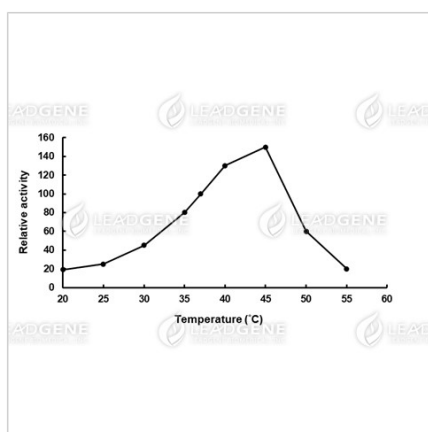
pH stability of Cholesterol esterase. The enzyme powder was reconstituted by double-distilled water and treated with different pH buffer conditions for 24 hours.



Thermal stability of Cholesterol esterase. The enzyme powder was reconstituted by double-distilled water and treated with different temperature for 15 minutes.






pH activity of Cholesterol esterase. The buffer conditions with various pH values were used in the reaction.



Temperature activity of Cholesterol esterase. The enzyme reactions in 0.1 M Sodium acetate buffer, pH 5.5, were carried out under different temperature.

Disclaimer : For Research Use or Further Manufacturing Only.

Tainan Headquarters +886-6-2536677 bd@leadgene.com.tw**Innovation & Research Center** +886-2-27065528**CLD Center** +886-6-2536677