

Process:  
Subprocess:  
Product Family:

**HOMOGENIZATION**  
**ANALYTIC**  
**REACTRON®**



## LIFE SCIENCE

### Extraction of LPL from milk



#### THE APPLICATION SCOPE / PURPOSE

Free fatty acids (FFS) can strongly influence the quality of dairy products, for example in milk by causing a rancid flavour or a scratchy throat. The foaming properties of milk are also reduced at a high FFS concentration. Free fatty acids are formed by the lypolysis of fats by lipases. The milk's own lipoprotein lipase (LPL) ensures the release of FFS. Despite the high proportion of LPL, lypolysis in milk is low because LPL is inhibited, there is a lack of LPL activators or LPL and milk fat are separated in fresh milk. Kinematica offers temperature and pH controllable solutions for sample preparation of the extraction of LPL from milk samples.

Get full access to the Application Note by clicking this link:

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