

Immobilized *Thermomyces lanuginosus* Lipase (TLL)

T1437404

Storage 2-8°C. Store in the dark. Desiccated.

Introduction

Immobilized *Thermomyces lanuginosus* Lipase (TLL) is a 1,3-specific lipase originating from *Thermomyces lanuginosus*, immobilized on hydrophobic carrier.

Standard

Appearance White.

Activity >3000 PLU/g dry weight.

Enzyme assay 1 PLU is the amount of enzyme to produce 1 μ mol propyl laurate per min at 60°C by utilizing lauric acid and 1-propanol as substrates.

Application

- Esterification, de-esterification, and interesterification.
- Biodiesel production.
- Emulsifier making.

Characteristic

- High stability.
- High activity toward diverse substrates.

Condition for transesterification of fats

Optimal ratio of enzyme ~10% of substrate weight.

Type of substrate Fats, cooking oil etc.

Ratio of methanol Depending on the types of substrate and reactor.

Optimal temperature 40°C~50°C.

Reaction Instruction

Category Experimental procedure.

Materials - enzyme: Immobilized *Thermomyces lanuginosus* Lipase (TLL) .
 - substrate: Soybean oil.
 - Methanol.

Condition - Temperature: 40 °C.
 - RPM: 150-200 rpm.
 - Enzyme: 1g of Immobilized *Thermomyces lanuginosus* Lipase (TLL) .

Step 1. Pour 1g Immobilized *Thermomyces lanuginosus* Lipase (TLL) in 15mL conical tube.
 2. Mix with 9mL substrate (soybean oil)
 3. Locate in shaking incubator at 40°C, 200 rpm.
 4. After pouring 0.3mL methanol, add 0.2mL every hour.
 5. Finish reaction after 6 hours.

Note - The ratio of oil to methanol is depending on the types of oils.
 - If methanol is in direct contact with the enzyme or if it is added in excess of the standard, the enzyme activity may be reduced.