

1. 1978. – 316 2. // « », 1985. – 52–57. 3. // – 200. – 36. 3. – 265–268. 4. PbO<sub>2</sub> / – 2003. – 2. – 114–118. 5. Nafion® PbO<sub>2</sub> / – 2004. – V. 70, 3. – 45–50. 6. PbO<sub>2</sub> / – 2004. – 2. – 151–155. 7. / – 1967. 8. 2- / / , 1975. – 552 .

24.04.06

665.3:577.152.31

• • ;  
 • • ;  
 • • ; „ „

( ) ( ).  
 ( ) ( ) – Lipozyme 100 L  
 ( )

In article enzymatic transformations triacylglycerols, namely, hydrolysis by means of different lipases are considered. It is picked up lipases which can catalyze hydrolysis solid (palm oleine) and liquid (sunflower-seed oil) grew fat is Lipozyme 100L and Solizime. It is revealed conditions of enzymatic hydrolysis (quantity of reagents, temperature, etc.)

( )  
 ( 40-60° ).  
 ( )  
 ( )

) , ;  
 ( , [1],  
 ( , Nigella sativa L., [2]).

*Rhizomucor miehei*, *Aspergillus sp.*, *Pseudomonas fluorescens*, *Candida rugosa*, *Candida cylindracea*

– [3, 4];  
 [5] – [6, 7].

107

[8, 9].

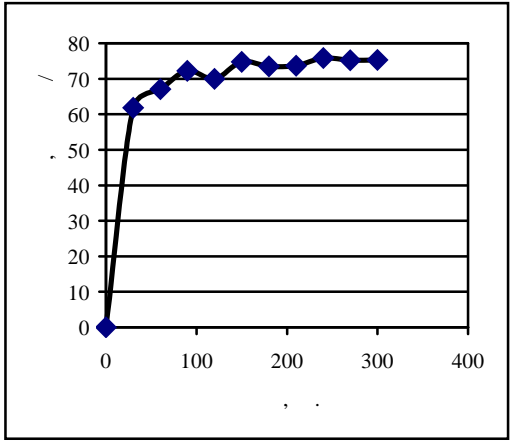
( )  
 ( )  
 [1, 10],  
 [11],

[12].

( ) ( )

«Novozymes» Lipozyme 100 L –  
 ( 3.1.1.3) *Thermomyces lanuginosus*.

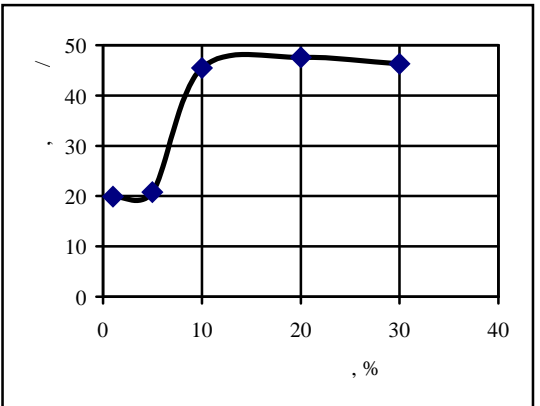
( ).



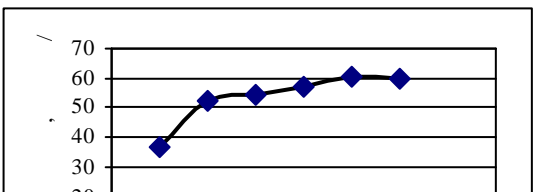
( .1) -  
 60 - 100

.1. Lipozyme 100 L

( .2), ( .3),  
 60 .



.2. Lipozyme 100 L



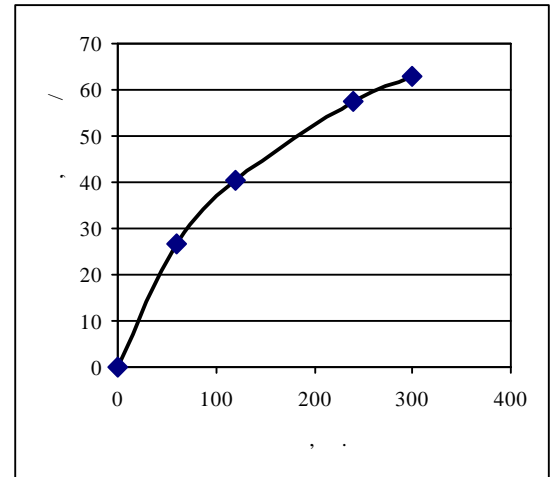
.3.

Lipozyme 100 L

( .2) 10 – 20 %.  
 ( .3) 0,1 – 0,2 %  
 20 %.  
 Lipozyme 100 L  
 Lipozyme 100 L 0,2 %, ( 20 %,  
 60 ° )  
 ( 27 ) 143 /  
 Lipozyme 100 L  
 72 %.

109

.4.

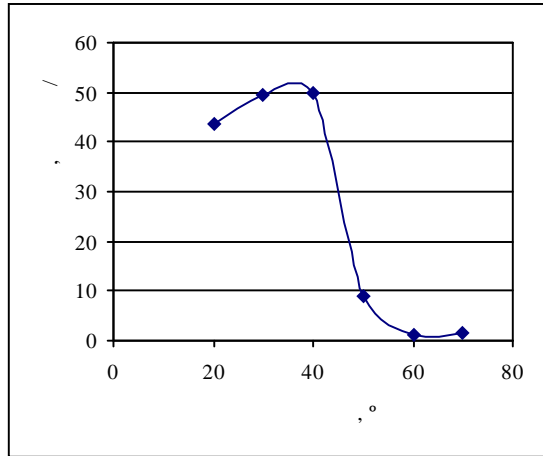


.4.

( , )  
Lipozyme 100 L. .5 -

.5

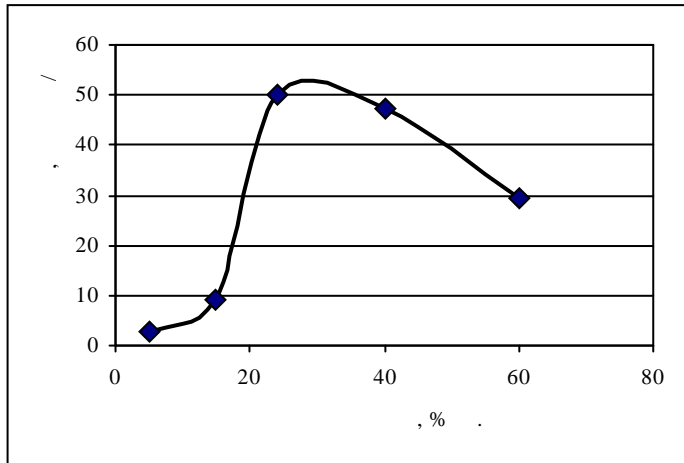
30-40°



.5.-

.6

20 %.



.6.-

Lipozyme 100 L,  
Lipozyme 100 L:  
20-30 %, - 0,2-0,3 %;  
20 %, - 30-40°

: 1.

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oil in a membrane bioreactor // JAOCS.- 2000.- Vol. 77, 10.- pp. 1043-1048.

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