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<u>TOP</u> > <u>Available Issues</u> > <u>Table of Contents</u> > <u>Abstract</u>

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## **Lipase-Catalyzed Synthesis of Monolauroyl Maltose through Condensation of Maltose and Lauric Acid**

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Monolauroyl maltose was synthesized through the immobilized-lipase-catalyzed condensation of maltose and lauric acid in acetone using a batch reactor or a continuous stirred tank reactor. The presence of 4A molecular sieves significantly increased the conversion by the removal of water from the reaction mixture. The surfactant properties of the monolauroyl maltose were measured at different temperatures, and the critical micelle concentration depended little on the temperature.

**Keywords:** monolauroyl maltose, lipase, condensation, surface tension



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