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Evaluation of Lipid Modified Lipase for Interesterification and Hydrolysis Reactions in *n*-Hexane

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Lipase modification by addition of lipid is a simple and effective way to improve enzyme activity for *n*-hexane based interesterification and hydrolysis. In this study, the effect of modifying lipids and lipases were evaluated, with stearic acid and *Rhizopus japonicus* investigated in more detail. Enzyme protein

were influenced by the quantity of stearic acid addition and the pH preparation phase. Modified lipase protein was characterized using electrophoresis. In addition, modified lipase was immobilized within for easy biocatalyst separation and re-use for hydrolysis reactions i

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