

Processing options to improve oil quality for Interesterification

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Enzymatic Interesterification of fats is widely used within industry for the production of trans fat free hardstocks for margarines and shortenings. By-products of the up-stream processing can have a negative impact on enzyme working life and should not be present. This paper reports new research into processing options that can be used to remove these components and extend the working life of the immobilized lipase.