

Supplementary Materials: Immobilization of Lipase from *Penicillium* sp. Section *Gracilenta* (CBMAI 1583) on Different Hydrophobic Supports: Modulation of Functional Properties

Daniela F. M. Turati, Wilson G. Morais Júnior, César R. F. Terrasan, Sonia Moreno-Perez, Benevides C. Pessela, Gloria Fernandez-Lorente, Jose M. Guisan, and Eleonora C. Carmona

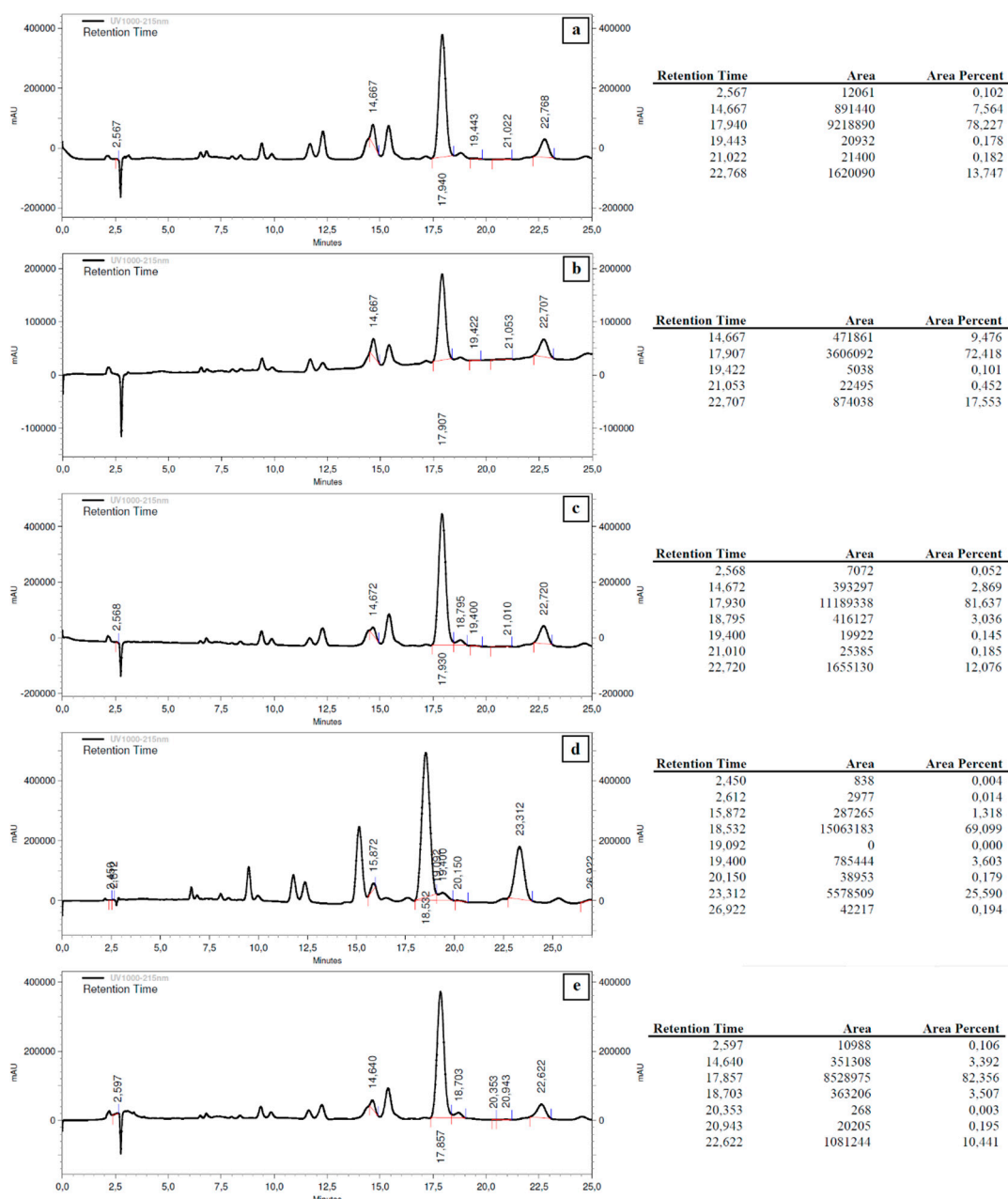


Figure S1. Elution profiles on RP-HPLC of sardine oil hydrolysis by the free and immobilized lipase from *Penicillium* sp. (CBMAI 1583). Hydrolysis reactions and analysis were carried out as described in Materials and Methods section by the free enzyme (a); butyl derivative (b); phenyl derivative (c); octyl derivative (d) and CNBr derivative (e). Retention times (RT) for polyunsaturated fatty acids (PUFA) were 17–18 and 22–23 min for eicosapentaenoic acid (EPA) and docosahexaenoic acid (DHA), respectively. Units for labels in graphic axes and in tables: y-axis: mAU (mili arbitrary units); Retention time (min), Area (arbitrary units), and Area Percent (%).