

Title (en)
Enzymatic degumming

Title (de)
Enzymatische Entgummierung

Title (fr)
Dégommage enzymatique

Publication
EP 2592133 A1 20130515 (EN)

Application
EP 11188382 A 20111109

Priority
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Abstract (en)
The present invention relates to a method for treating vegetable oils and/or animal fats. The method comprises adjusting temperature, treatment with acid, adjusting pH, contacting the aqueous mixture with enzyme, crystallization of high melting glycerides and separation.

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Citation (search report)

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