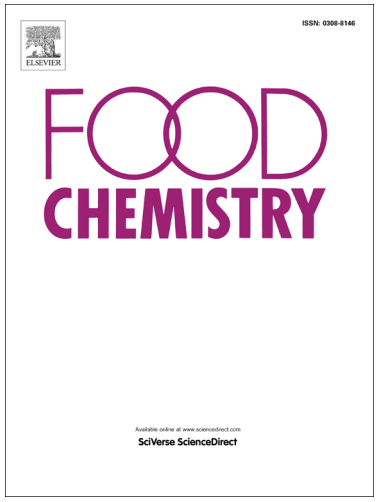

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PII: S0308-8146(18)31338-4
DOI: https://doi.org/10.1016/j.foodchem.2018.07.185
Reference: FOCH 23300

To appear in: *Food Chemistry*

Received Date: 21 March 2018
Revised Date: 8 July 2018
Accepted Date: 25 July 2018

Please cite this article as: Zhong, N., Chen, W., Liu, L., Chen, H., Immobilization of *Rhizomucor miehei* lipase onto the organic functionalized SBA-15: Their enzymatic properties and glycerolysis efficiencies for diacylglycerols production, *Food Chemistry* (2018), doi: https://doi.org/10.1016/j.foodchem.2018.07.185

Immobilization of *Rhizomucor miehei* lipase onto the organic functionalized SBA-15: Their enzymatic properties and glycerolysis efficiencies for diacylglycerols production

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Abbreviations:

XRD, powder X-ray diffraction; **FT-IR,** Fourier transform infrared; **XPS,** X-ray photoelectron spectroscopy; **RML,** lipase from *Rhizomucor miehei*; **DAG,** diacylglycerols; **IE,** immobilization efficiency; **MAG,**