



COURSE DATASHEET

Semester:	2015/16/2
Course:	Enzyme technologies laboratory practice
Code:	VEMKBMB332E
Responsible department:	Research Institute on Bioengineering, Membrane Technology and Energetics
Department code:	MKBME
Responsible instructor:	Dr. László Gubicza

Course objectives:

The aim of the is to study different enzymatic reactions, process: hydrolysis (pectin, starch) oxidation, and reaction in non conventional media. Students are work individually or groups of 3-4.

Course content:

Lipase esterification I

Lipase exterification II

Starch hydrolysis glucoamylase,

HPLC Pectin hydrolysis (fruits)

Egg withes glucose elimination (GOD)

Requirements, evaluation and grading:

Terms of signature:

Accomplishment of the allocated measurements.

One substitution is allowed.

Average of the final test and the lab tests.

It's can be improved on time.

Required and recommended readings:

Martin Chaplin and Christopher Bucke: Enzyme Technology, Cambridge University Press, 1990
<http://www.lsbu.ac.uk/biology/enztech/> Keleti Tamás: Enzimkinetika. Budapest, Tankönyvkiadó, 1985