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(54) Title (EN): TRI-SATURATED FATTY ACID GLYCERIDE AND USU-TYPE TRIGLYCERIDE

(54) Title (FR): GLYCÉRIDE D'ACIDE GRAS TRI-SATURÉ ET TRIGLYCÉRIDE DE TYPE USU

(54) Title (ZH): 一种三饱和脂肪酸甘油酯以及USU型甘油三酯

(57) Abstract:

(EN): Disclosed are a tri-saturated fatty acid glyceride (SSS type) and a 1,3-diunsaturated fatty acid-2 saturated fatty acid triglyceride (USU type), which are prepared from the following method: the tri-saturated fatty acid glyceride is obtained by performing a catalytic reaction with glycerides containing saturated fatty acid residues and saturated fatty acid salts under the action of lipases. The corresponding saturated fatty acids in the saturated fatty acid residues and saturated fatty acid salts are the same, and the glycerides containing saturated fatty acid residues at least have one ester bond or hydroxyl group that does not bind to saturated fatty acid residues. On the basis that the glyceride moiety has saturated fatty acid residues, a sufficient amount of saturated fatty acid residues are provided through the corresponding saturated fatty acid salts, and by using the catalytic action of lipases, the reaction can be carried out under mild conditions and has fewer side reactions, and the resulting tri-saturated fatty acid glyceride has a high purity.

(FR): L'invention concerne un glycéride d'acide gras tri-saturé (type SSS) et un triglycéride d'acide gras 1,3-di-insaturé-acide gras 2-saturé (type USU), qui sont préparés par procédé suivant : le glycéride d'acide gras tri-saturé est obtenu par réalisation d'une réaction catalytique avec des glycérides contenant des résidus d'acides gras saturés et des sels d'acides gras saturés sous l'action de lipases. Les acides gras saturés correspondants dans les résidus d'acides gras saturés et les sels d'acides gras saturés sont les mêmes,

et les glycérides contenant des résidus d'acides gras saturés présentent au moins une liaison ester ou un groupe hydroxyle qui ne se lie pas à des résidus d'acides gras saturés. Sur la base du fait que la fraction glycéride a des résidus d'acides gras saturés, une quantité suffisante de résidus d'acides gras saturés est fournie par l'intermédiaire des sels d'acides gras saturés correspondants, et en utilisant l'action catalytique des lipases, la réaction peut être effectuée dans des conditions modérées et présente moins de réactions secondaires, et le glycéride d'acide gras tri-saturé résultant a une pureté élevée.

(ZH): 一种三饱和脂肪酸甘油酯(SSS型)以及1,3-二不饱和脂肪酸-2饱和脂肪酸甘油三酯(USU型),其由以下方法制备得到:将含有饱和脂肪酸残基的甘油酯与饱和脂肪酸盐在脂肪酶的作用下进行催化反应,得到所述三饱和脂肪酸甘油酯。其中饱和脂肪酸残基和饱和脂肪酸盐中的对应的饱和脂肪酸相同,且含有饱和脂肪酸残基的甘油酯至少具有一个未与饱和脂肪酸残基结合的酯键或羟基。在甘油酯部分具有饱和脂肪酸残基的基础上,通过对应的饱和脂肪酸盐提供足够数量的饱和脂肪酸残基,并且利用脂肪酶的催化作用,使得其反应条件温和,副反应少,生成的三饱和脂肪酸甘油酯的纯度高。

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