

# Optimization of Enzymatic Synthesis L-Menthyl Butyrate by Response Surface Methodology

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## ABSTRACT

Abstract L-Menthol is widely used in food, flavor, medical, and cosmetic in the industry. Its activity mainly depends on its pure optical type. The yearly demand of menthol is about twelve thousand tons in the world. L-Menthyl acetate, a colorless liquid with fresh fruity peppermint odor, is prepared by esterification of L-menthol with acetic anhydride. It is able to reder peppermint fragrance in nonaqueous systems. At present, L-menthyl ester is mainly prepared through chemical reaction; however, its productivity step is inextricable, time-consuming, and more dangerous. Therefore, the major purpose of this study is to catalyze directed esterification of L-menthol and butyric anhydride in anhydrous organic solvent by the stereoselectivity of *Candida rugosa* lipase (Lipase AY-30). Response surface methodology (RSM) and five-level- four- factor central composite rotatable design (CCRD) were adopted to evaluate the effects of synthesis variables, such as reaction time (2 – 10 hr), temperature (25 – 65 ° C), substrate molar ratio (L-menthol:butyric anhydride=1:1 – 1:3), and enzyme amount (10 – 50%), on percentage molar conversion of L-menthyl butyrate; to find the optimum conditions of L-menthyl butyrate by contour plots analysis. The results showed that reaction time, temperature and enzyme amount have marked effect for molar conversion of L-menthyl ester. The optimum conditions of L-menthyl butyrate synthesis was: reaction time 8.7 hr, temperature 37.1 ° C, substrate molar ratio 1.0:2.6 (L-menthol : butyric anhydride), 31.7% enzyme amount, and the highest yield was 72.6%.

Keywords : L-Menthyl ester, Lipase, Response Surface Methodology, Optimization

## Table of Contents

目錄 封面內頁 簽名頁 授權書.. iii	中文摘要... iv	英文摘要 v	誌謝 vii	目錄 viii	圖目錄 xi	表目錄 xii																
第一章 緒論 1	第二章 文獻回顧 4	2.1 薄荷醇 4	2.1.1 左旋薄荷醇的應用 4	2.1.2 薄荷酯類 5	2.2 鏡像異構物 6	2.2.1 對掌化合物組態標示法 7	2.2.2 對掌化合物之相關知識 8	2.3 酵素 9	2.3.1 酵素催化之優點 10	2.3.2 酵素在光學異構物的應用 11	2.3.3 酵素於有機溶劑之催化作用 12	2.3.4 有機溶劑之最適化選擇 14	2.3.5 脂解酵素於酯類合成之重要性 15	2.3.6 <i>Candida rugosa</i> 脂解酵素 16	2.4 薄荷酯類合成之國內外相關研究 19	2.5 反應曲面法 (Response Surface Methodology; RSM)應用於脂解酵素合成探討 22	2.5.1 反應曲面法之原理 23	2.5.2 中心混層設計 (Central Composite Design) 24	2.6 回應曲面模式適切性之統計檢驗 25	2.7 正則分析 (Canonical Analysis) 26		
第三章 材料與方法 33	3.1 實驗材料 33	3.1.1 藥品 33	3.1.2 器材 33	3.1.3 儀器設備 34	3.2 實驗設計 35	3.3 實驗步驟 35	3.3.1 酵素水分含量之測定 35	3.3.1.1 卡氏水份滴定儀 (Karl-Fischer)之原理 35	3.3.1.2 水含量測定步驟 36	3.3.2 酵素活性測定 36	3.3.2.1 活性測定步驟 37	3.3.3 合成方式 37	3.3.4 萃取與分析 38	3.3.5 產率計算公式 38	3.3.6 數據分析 38	3.3.6.1 SAS方程式編輯 39						
第四章 結果與討論 46	4.1 反應時間對莫耳轉換率的影響 47	4.2 酵素用量對莫耳轉換率的影響 48	4.3 溫度對莫耳轉換率的影響 48	4.4 基質莫耳數比對莫耳轉換率的影響 49	4.5 最優化合成之研究 50	4.6 相關研究之?合討論 51																
第五章 結論 59	參考文獻 60	附錄一 相關研究整理表格 67	附錄二 SAS之INPUT數據 72	圖目錄 72	圖 1-1 以脂解酵素催化左旋薄荷醇與丁酸酐之直接酯化反應 3	圖 2-1 三甘油酯以sn-命名的代表分子 30	圖 2-2 回應曲面進行步驟流程圖 31	圖 2-3 中心混層設計法之星點及中心點補充實驗圖 32	圖 3-1 左旋丁酸薄荷酯氣相層析儀之標準圖譜 45	圖 4-1 反應時間對左旋丁酸薄荷酯合成莫耳轉換率之影響, 反應條件分別為:基質莫耳數比1:1、酵素用量50%和反應溫度35 °C 54	圖 4-2 反應時間對左旋丁酸薄荷酯莫耳轉換率影響之反應曲面圖 55	圖 4-3 反應溫度與酵素用量對左旋丁酸薄荷酯莫耳轉換率影響之反應曲面圖 56	圖 4-4 基質莫耳數比對左旋丁酸薄荷酯莫耳轉換率影響之反應曲面圖 57	圖 4-5 左旋丁酸薄荷酯 (直接酯化)百分比莫耳轉換率之等高線圖。酵素用量是利用左旋薄荷醇重量百分比加以計算。在等高線圖內之數字是用來表示不同的反應條件下之莫耳轉換率 58	表目錄 27	表 2-1 常用於分割消旋物的脂解酵素 27	表 2-2 常用有機溶劑之log P值 28	表 2-3 中心混層設計之補充實驗 29	表 3-1 五階層四變數中心混層實驗設計反應參數實驗值之範圍. 43	表 3-2 左旋丁酸薄荷酯之五階層四變數中心混層實驗設計與實驗數據 44	表 4-1 左旋丁酸薄荷酯合成變數之聯合檢測分析 52	表 4-2 利用脊行分析評估合成左旋丁酸薄荷酯百分比莫耳轉換率之最大值 53

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