

가

lysozyme

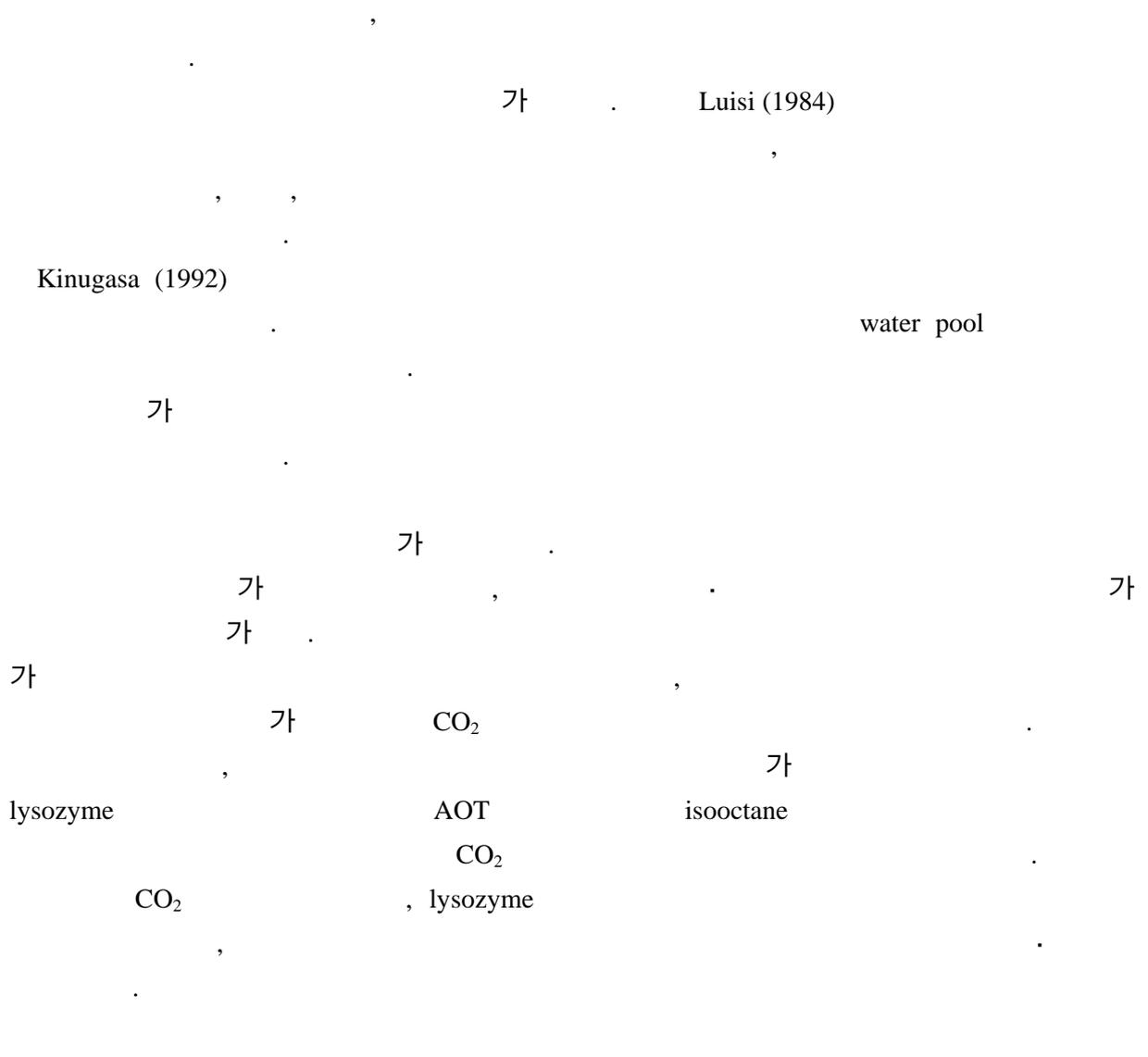
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**Mass Transfer of Hen Egg Lysozyme into Reversed Micelles Using Dissolved CO<sub>2</sub>**

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Lysozyme

3가

가 가

$$R = \frac{k(C_{aq} - C_{aq,i})}{a} \tag{1}$$

$$C_{org,i} = HC_{aq,i} \tag{2}$$

$$J = \frac{R}{a} = (V/a)(-dC_{aq}/dt) = k\{C_{aq} - (1/H)C_{org,i}\} \tag{3}$$

$$H = C_{iorg}/C_{iaq} \quad \text{lysozyme} \tag{3}$$

$$(4)$$

$$\ln(1 - C_{org}/C_0) = -(a/v)kt \tag{4}$$

k

— sodium-di-2-ethylhexyl sulfosuccinate(AOT) Aldrich Co. Ltd.  
 isooctane (2,2,4-trimethylpentane) AOT  
 3 KCl  
 lysozyme, pH 0.1N HCl, 0.1N NaOH 가 lysozyme(E.C.3.2.1.17)  
 Mucopепptide N-acetylmuramyl hydrolase, Mw = 14,300, pI = 11.2) SIGMA Co. Ltd.

99% lysozyme 0.2 g/L  
 KCl (0.1 ~ 0.4 M),  
 pH (pH 3 ~ 12), AOT (20 ~ 100 mM), CO<sub>2</sub>  
 (34 ~ 136 bar), (25 ~ 35 ) 5가  
 lysozyme

Fig. 1

2:1 , 가 CO<sub>2</sub>

170 rpm

10

Lysozyme UV spectrophotometer (KONTRON, UVIKON 933) Lowry

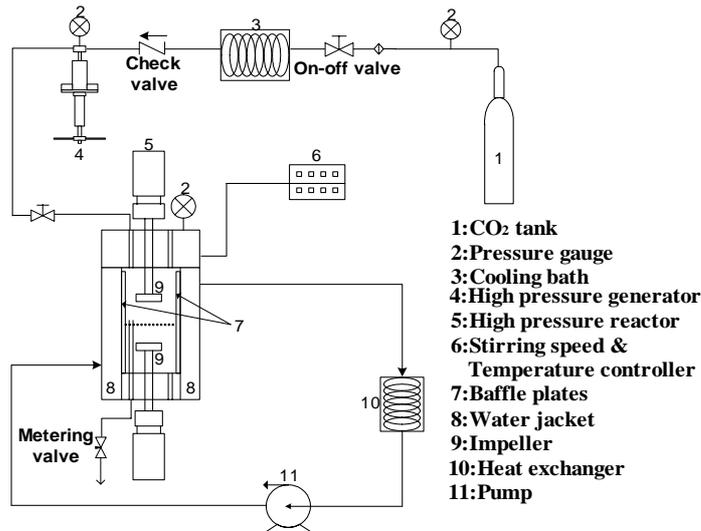


Fig. 1. Schematic diagram of high pressure reversed micellar system.

Figs. 2 ~ 4

lysozyme

30 ~ 40

Fig. 2

CO<sub>2</sub>

lysozyme

lysozyme

KCl

0.1 M KCl

Fig. 3

lysozyme

pH

pH 9

Lysozyme

pH 12

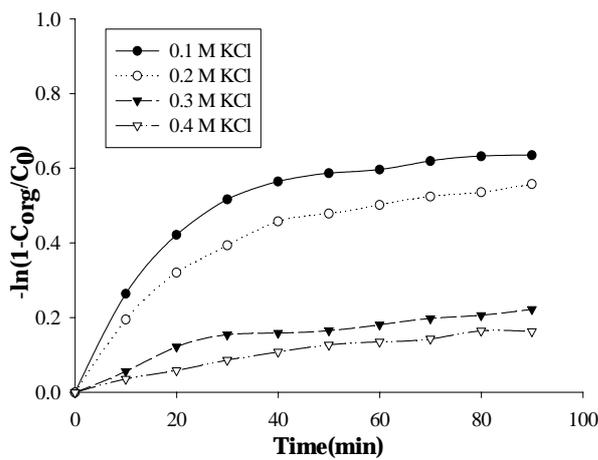


Fig. 2. The effect of ion strength on mass transfer rate of lysozyme into reversed micelles with 50:50 volume ratio of organic phase (pH 7, AOT 20 mM, pressure 34 bar, temperature 25 ).

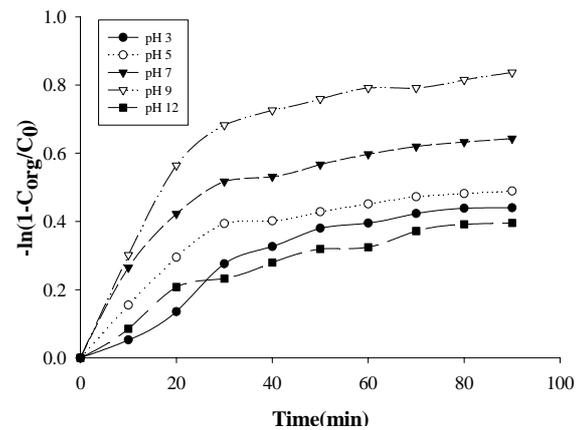


Fig. 3. The effect of pH on mass transfer rate of lysozyme into reversed micelles with 50:50 volume ratio of organic phase (KCl 0.1 M, AOT 20 mM, pressure 34 bar, temperature 25 ).

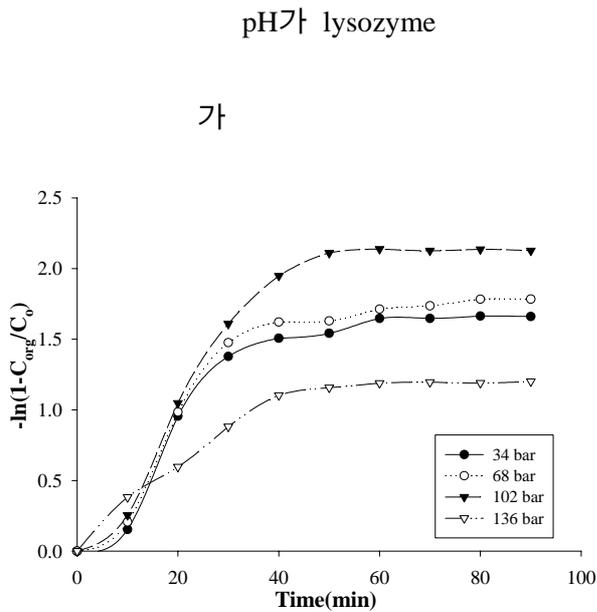


Fig. 4. The effect of CO<sub>2</sub> pressure on mass transfer rate of lysozyme into reversed micelles with 50:50 volume ratio of organic phase (KCl 0.1 M, AOT 20 mM, pH 7, temperature 25 ).

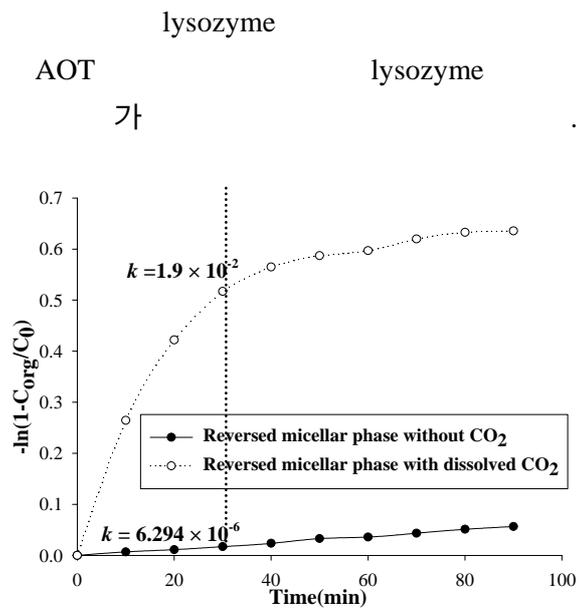


Fig. 5. Comparison between the dissolved CO<sub>2</sub> (34bar) reversed micellar phase and the conventional reversed micellar phase (0.2 g/L of lysozyme, 0.1 M KCl, pH 7, 20 mM AOT, 25 ).

Fig. 4 CO<sub>2</sub> 102 bar lysozyme

lysozyme , 가 CO<sub>2</sub> k CO<sub>2</sub> , CO<sub>2</sub> lysozyme

lysozyme 가 가 136 bar

Fig. 5 가 CO<sub>2</sub> , CO<sub>2</sub> lysozyme

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