

Kondisi Optimum Aktivitas Enzim Lipase dari
Mucor hiemalis
(The Optimum Condition Of Lipase Enzyme Activity from
***Mucor hiemalis*)**

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ABSTRAK

The purpose of study is to determine the optimum condition of lipase enzyme activity isolated from *Mucor hiemalis* obtained by fermentation in a liquid medium using olive oil as an inducer. The enzyme activity was determined with by the titration method of weak acid by a strong base of titration method. The optimum condition of enzyme activity fractionated with acetone at a saturation degree of 40-60% was obtained at pH 6,8 temperature 40⁰C, incubation time 60 minutes and substrate concentration of olive oil 12,5%(b/v).

Keywords: Lipase Enzyme, Fermentation, Olive oil, *Mucor hiemalis*