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(54) Title: ENZYMATIC TREATMENT OF OILS

(57) Abstract: The present invention relates to a method of reducing and/or removing diglyceride from an edible oil, comprising a) admixing an edible oil with an acyl acceptor substrate and a fatty-acid CoA independent diglyceride: glycerol acyltransferase, wherein the fatty-acid CoA independent diglyceride: glycerol acyltransferase is characterized as an enzyme which in an edible oil is capable of transferring an acyl group from a diglyceride to glycerol. Preferably, the diglyceride: glycerol acyltransferase comprises the amino acid sequence motif GDSX, wherein X is one or more of the following amino acid residues L, A, V, I, F, Y, H, Q, T, N, M or S. Furthermore the present invention relates to the use of a fatty-acid CoA independent diglyceride: glycerol acyltransferase characterized as an enzyme which in an edible oil is capable of transferring an acyl group from a diglyceride to glycerol, in the manufacture of an edible oil, for reducing and/or removing (preferably selectively reducing and/or removing) diglyceride from said edible oil, and to the use of said enzyme in the manufacture of a foodstuff comprising an edible oil for improving the crystallization properties of said foodstuff.

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