Claims

1. A process for immobilizing a lipase on a support containing a functional amino group, which comprises contacting the lipase with said support in the presence of a non-ionic surfactant in an aqueous solution, wherein the aqueous solution has a concentration of non-ionic surfactant of at least 0.01 wt%.

2. A process according to claim 1, wherein the lipase is a 1 ,3 specific lipase.

3. A process according to claim 1 or 2, wherein the lipase is derived from *Rhizopus oryzae*.

4. A process according to any of the preceding claims, wherein the functional amino group is a functional alkylamino group having C1- C22 carbon atoms.

5. A process according to any of the preceding claims, wherein the non-ionic surfactant is selected from the group consisting of polyethyleneglycols, methoxy polyethyleneglycols, polysorbates and mixtures thereof.

6. A process for producing a triglyceride by enzymatic transesterification by using a lipase, which is immobilized on a support having a functional amino group according to any one of claims 1 to 5.

7. A process for producing a triglyceride according to claim 6, wherein the triglyceride has a symmetrical structure ABA.

8. A process according to claim 7, wherein the symmetrical triglyceride is OPO.

9. A process according to claim 7, wherein the symmetrical triglyceride is SOS.

10. A process according to any one of claims 6 to 8, wherein the change of C52 triglycerides of feedstock to product is at least 15% by weight.

11. An immobilized lipase produced by the process of any one of claims 1 to 5.

12. Use of an immobilized lipase according to any one of claims 1 to 5 for producing a triglyceride fat composition comprising at least 15% by weight OPO.