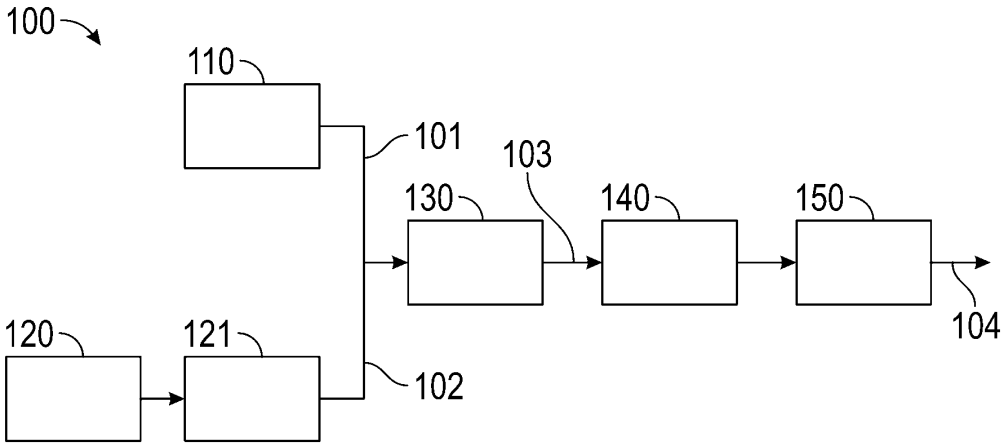
100
110
101
103
130
140
150
104
120
121
102

FIG. 1

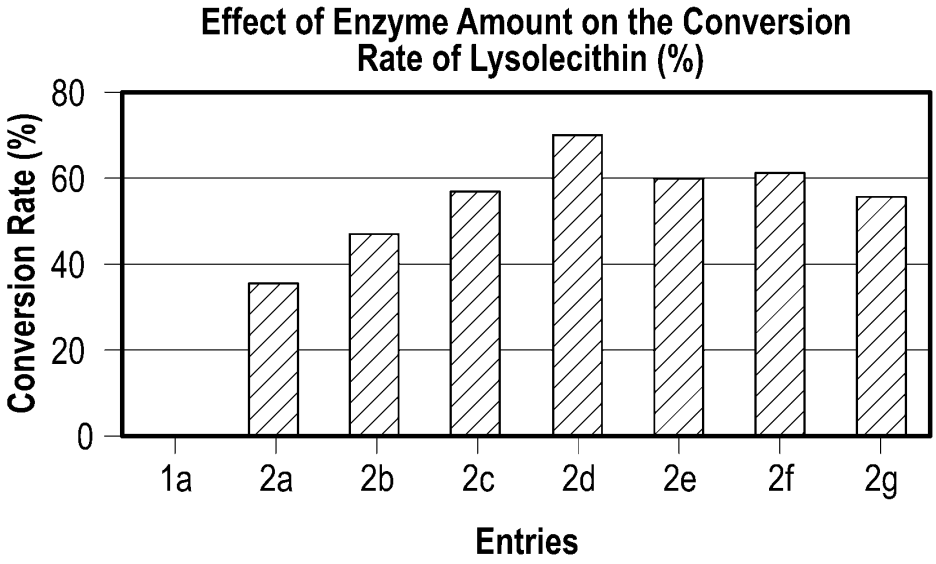
Effect of Enzyme Amount on the Conversion Rate of Lysolecithin (%)
Conversion Rate (%)
80
60
40
20
0
1a
2a
2b
2c
2d
2e
2f
2g
Entries

FIG. 2A

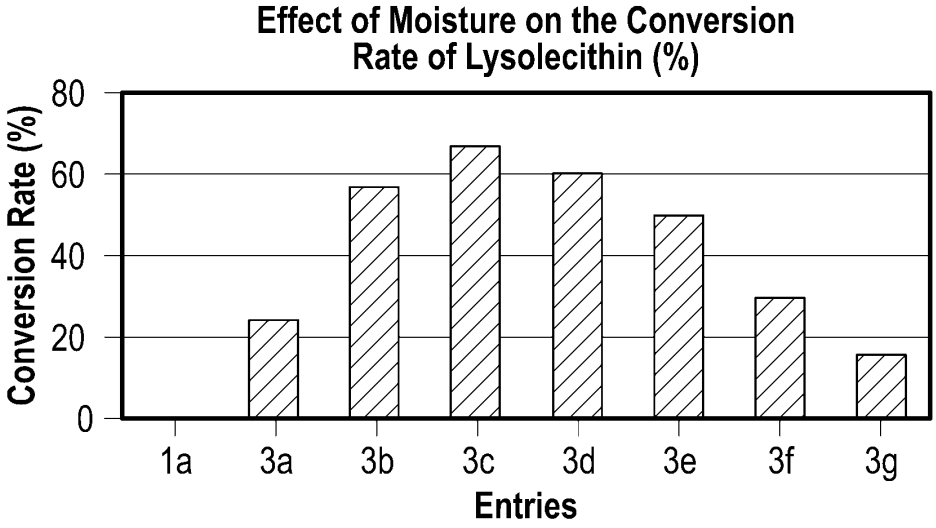
Effect of Moisture on the Conversion Rate of Lysolecithin (%)
Conversion Rate (%)
80
60
40
20
0
1a
3a
3b
3c
3d
3e
3f
3g
Entries

FIG. 2B

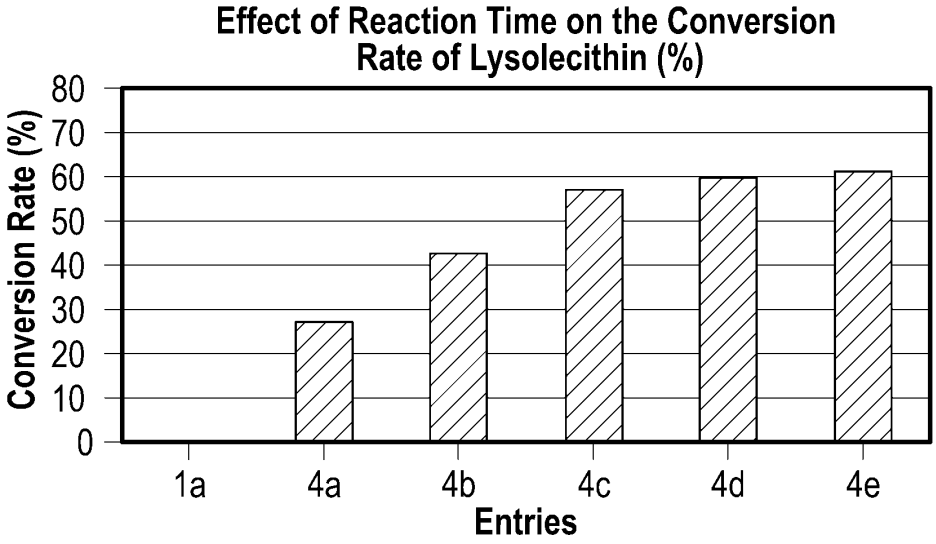
Effect of Reaction Time on the Conversion Rate of Lysolecithin (%)
Conversion Rate (%)
80
70
60
50
40
30
20
10
0
1a
4a
4b
4c
4d
4e
Entries

FIG. 2C

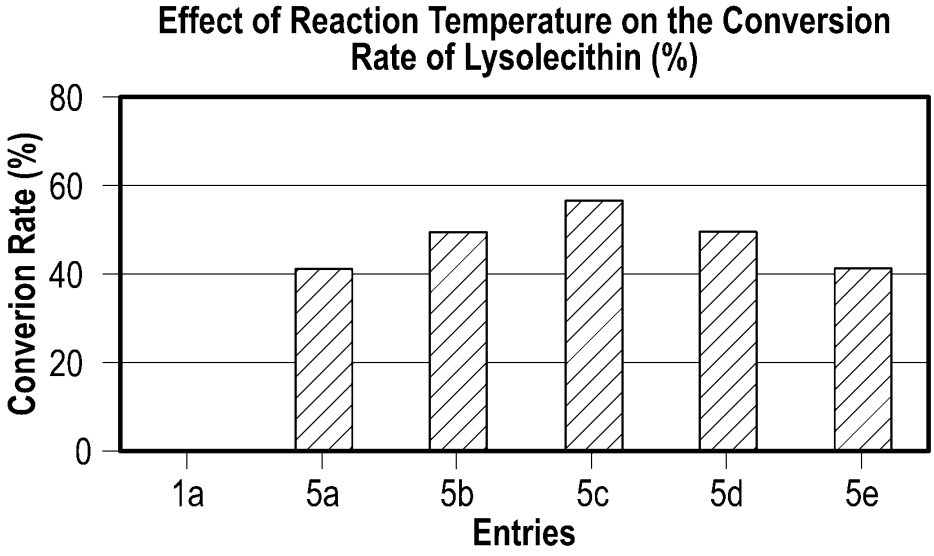
Effect of Reaction Temperature on the Conversion Rate of Lysolecithin (%)
Converion Rate (%)
80
60
40
20
0
1a
5a
5b
5c
5d
5e
Entries

FIG. 2D

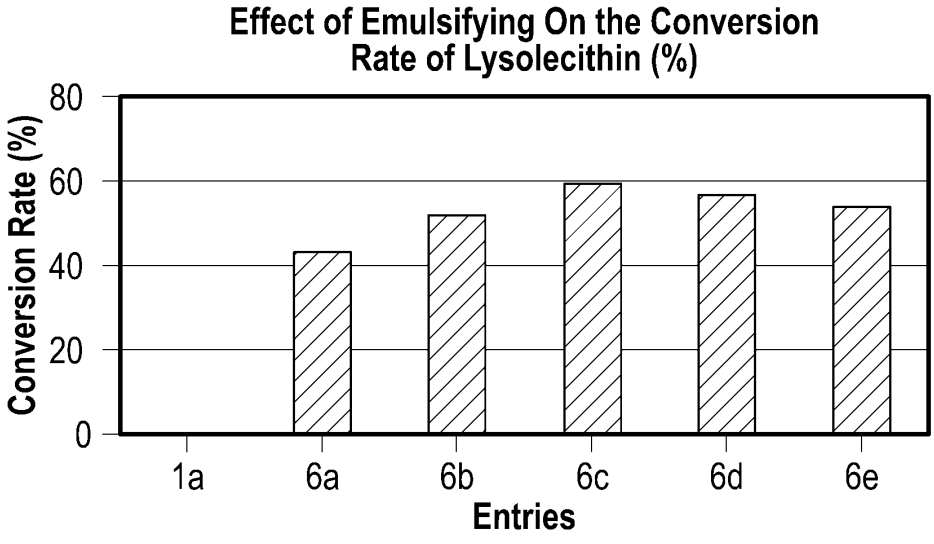
Effect of Emulsifying On the Conversion Rate of Lysolecithin (%)
Conversion Rate (%)
80
60
40
20
0
1a
6a
6b
6c
6d
6e
Entries

FIG. 2E

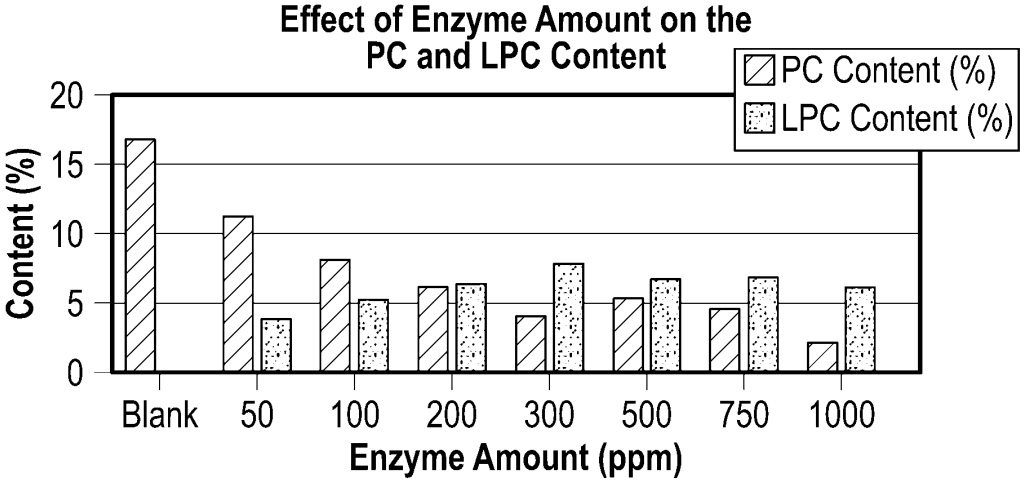
Effect of Enzyme Amount on the PC and LPC Content
PC Content (%)
LPC Content (%)
Content (%)
20
15
10
5
0
Blank
50
100
200
300
500
750
1000
Enzyme Amount (ppm)

FIG. 3A

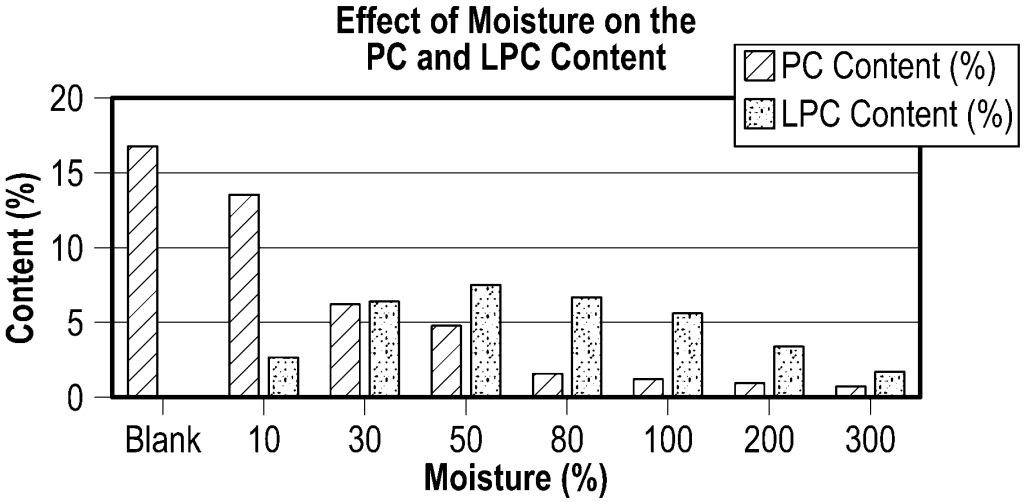
Effect of Moisture on the PC and LPC Content
PC Content (%)
LPC Content (%)
Content (%)
20
15
10
5
0
Blank
10
30
50
80
100
200
300
Moisture (%)

FIG. 3B

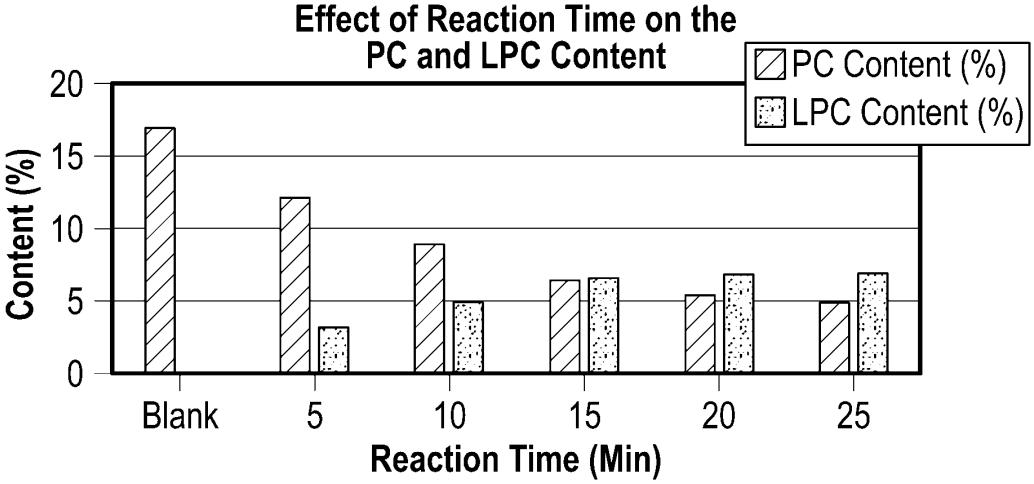
Effect of Reaction Time on the PC and LPC Content
PC Content (%)
LPC Content (%)
Content (%)
20
15
10
5
0
Blank
5
10
15
20
25
Reaction Time (Min)

FIG. 3C

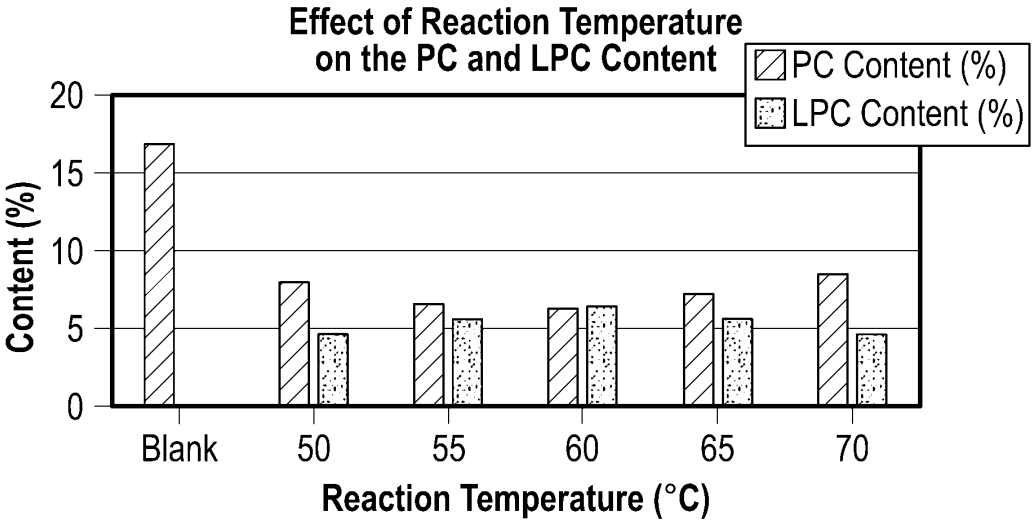
Effect of Reaction Temperature on the PC and LPC Content
PC Content (%)
LPC Content (%)
Content (%)
20
15
10
5
0
Blank
50
55
60
65
70
Reaction Temperature (°C)

FIG. 3D

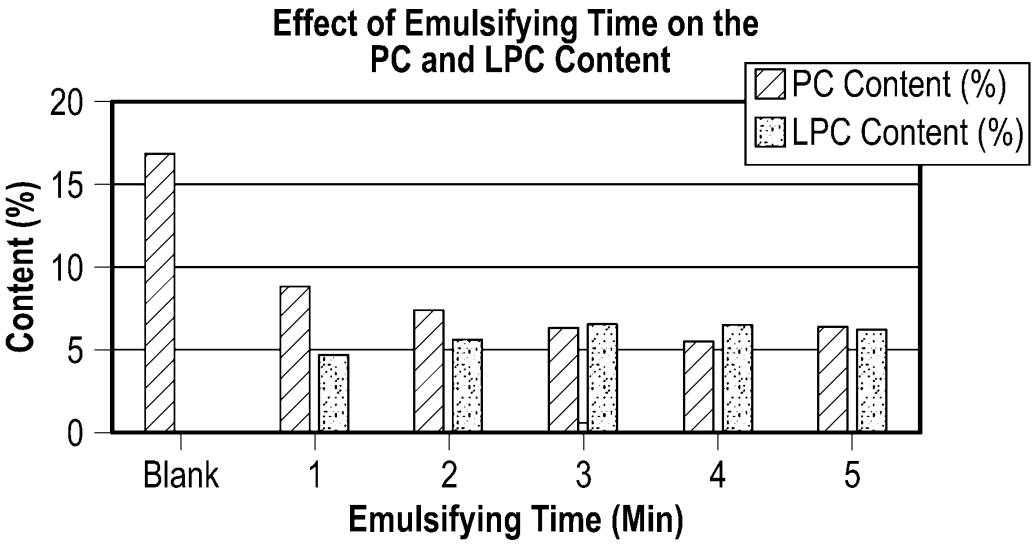
Effect of Emulsifying Time on the PC and LPC Content
PC Content (%)
LPC Content (%)
Content (%)
20
15
10
5
0
Blank
1
2
3
4
5
Emulsifying Time (Min)

FIG. 3E