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 surface-active material in an aqueous solution.

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 surface-active material is a non-ionic surfactant.

6. A process according to any of the preceding claims, wherein the surface-active material is selected from the group consisting of polyethyleneglycols, methoxy polyethyleneglycols, polysorbates and mixtures thereof.

7. A process according to any of the preceding claims, wherein the aqueous solution has a concentration of surface-active material of at least 0.01 wt%.

8. 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 7.

9. A process for producing a triglyceride according to claim 8, wherein the triglyceride has a symmetrical structure ABA.

10. A process according to claim 9, wherein the symmetrical triglyceride is OPO.

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

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

13. An immobilized lipase produced by the process of any one of claims 1 to 7.

14. Use of an immobilized lipase according to any one of claims 1 to 7 for producing a triglyceride fat composition comprising at least 15% by weight OPO.