

APPENDIX

APPENDIX

Appendix I

Calculation of lipase activity

Lipase activity = $V \text{ ml} \times 0.05 \text{ M} \times 1/30 \text{ minutes}$

where V = Volume of 0.05 M NaOH required from the activity of lipase

$$= \frac{V \text{ ml } 0.05 \text{ M} \times 1/30 \text{ minutes}}{1000}$$

$$= 1.67 V \times 10^{-6} \text{ mole/min}$$

$$= 1.67 V \times 10^{-6} \times 10^6 \mu\text{mole/min}$$

$$= 1.67 \times V \mu\text{mole/min}$$

Appendix II

OD readings for Bovine serum albumin

Distilled water (ml)	BSA stock solutions (mg/ml)	Volume of BSA added (ml)	Weight of the BSA (mg)	OD ₇₅₀
1.0	0.0	0.0	0.0	-
0.9	0.05	0.1	0.05	-
0.8	0.05	0.2	0.001	-
0.7	0.5	0.1	0.05	0.097
0.8	0.5	0.2	0.1	0.137
0.7	0.5	0.5	0.15	0.183
0.6	0.5	0.4	0.2	0.227
0.5	0.5	0.5	0.25	0.277
0.4	0.5	0.6	0.30	0.340
0.3	0.5	0.7	0.35	0.352
0.2	0.5	0.8	0.40	0.383

Appendix III

Calculation of specific activity of citrate synthase

Example: 40 μl (From 10 times dilution) of crude enzyme extract of yeast *Yarrowia lipolytica* which contained 0.084 mg of protein was added into assay system and reaction was carried for 3 minutes.

$$\text{Absorbance obtained (A/t)} = \text{OD}_{\text{at 3 minutes}} - \text{OD}_{\text{at 0 time}} / t = 0.435 / 3 \text{ min} = 0.145 \text{ min}^{-1}$$

$$\Delta E_{412} = K = 13,000 \text{ mol}^{-1} \text{ L cm}^{-1}$$

$$l = \text{length of light path in solution} = 1 \text{ cm}$$

$$V = \text{Activity of the enzyme}$$

$$C = \text{Concentration of absorbing species in } \mu\text{moles/ml}$$

$$t = \text{Times}$$

From Beer-Lambert,

$$\frac{A}{t} = \frac{Kcl}{t} \quad V = C/t$$

$$\frac{A}{t} = \frac{c}{t} \times KJ$$

$$V = \frac{1}{KJ} \times \frac{A}{t}$$

$$\begin{aligned} K &= 13,000 \text{ mol}^{-1} \text{ L cm}^{-1} \\ &= 1.3 \times 10^4 \text{ mol}^{-1} \text{ L cm}^{-1} \\ &= 1.3 \times 10^4 \times 1/10^6 \times 1/\text{cm} \times 1000 \text{ ml} \\ &= 13 \mu\text{mol}^{-1} \text{ cm}^{-1} \text{ ml} \\ &= 13 \text{ ml} / \mu\text{mol cm} \\ \therefore &= 1/K = \mu\text{mol} \times \text{cm} / 13 \text{ ml} \\ \therefore &= 1/l = 1 / \text{cm} \end{aligned}$$

$$\text{Enzyme activity } V = \mu\text{mol} \times \text{cm} / 13 \text{ ml} \times 1/\text{cm} \times \frac{A}{t}$$

$$V = \mu\text{mol} / 13 \times 0.145 \text{ min}^{-1}$$

The assay volume contained 1 ml volume,

$$\begin{aligned} \therefore \text{Activity of enzyme in 1 ml solution} &= 1 \text{ ml} \times \mu\text{mol} / 13 \text{ ml} \times 0.145 \text{ min}^{-1} \\ &= \underline{\underline{0.011 \mu\text{mol} / \text{min}}} \end{aligned}$$

$$\text{Specific activity} = \frac{\text{Total amount of enzyme activity}}{\text{Total amount of protein activity}}$$

$$= \frac{0.011 \mu\text{mol} / \text{min}}{0.084 \text{ mg protein}}$$

$$= 0.131 \mu\text{mol} / \text{mg protein} / \text{min} \times 10 (\text{From 10 times dilution})$$

$$= \underline{\underline{1.31 \mu\text{mol} / \text{mg protein} / \text{min}}}$$

Appendix IV

Calculation of specific activity of isocitrate lyase

Example: 50 μl (From 5 times of dilution) of crude enzyme extract of yeast *Y. lipolytica* which contained 0.0228 mg of protein was added into assay system and reaction was carried for 4 minutes.

$$\text{Absorbance obtained (A/t)} = \text{OD}_{\text{at 4 minutes}} - \text{OD}_{\text{at 0 time}} / t = 0.652 - 0.264 / 4 \text{ min} \\ = 0.097 \text{ min}^{-1}$$

$$\Delta E_{324} = K = 1.7 \times 10^4 \text{ mol}^{-1} \text{ L cm}^{-1}$$

l = length of light path in solution = 1 cm

V = Activity of the enzyme

C = Concentration of absorbing species in $\mu\text{moles/ml}$

t = Times

From Beer-Lambert,

$$A/t = \frac{Kc}{l} \quad V = c/t$$

$$A/t = \epsilon_i \times K l$$

$$V = \frac{1}{Kl} \times A/t$$

$$K = 1.7 \times 10^4 \text{ mol}^{-1} \text{ L cm}^{-1} \\ = 1.7 \times 10^4 \times 1/10^6 \times 1/\text{cm} \times 1000 \text{ ml} \\ = 17 \mu\text{mol}^{-1} \text{ cm}^{-1} \text{ ml} \\ = 17 \text{ ml} / \mu\text{mol cm} \\ \therefore 1/K = \mu\text{mol X cm} / 17 \text{ ml} \\ \therefore 1/l = 1 / \text{cm}$$

$$\text{Enzyme activity } V' = \mu\text{mol X cm} / 17 \text{ ml} \times 1/\text{cm} \times A/t \\ V' = \mu\text{mol}/17 \text{ ml} \times 0.097 \text{ min}^{-1}$$

The assay volume contained 1 ml volume,

$$\therefore \text{Activity of enzyme in 1 ml solution} = 1 \text{ ml} \times \mu\text{mol} / 17 \text{ ml} \times 0.097 \text{ min}^{-1} \\ = \underline{\underline{0.0057 \mu\text{mol} / \text{min}}}$$

$$\text{Specific activity} = \frac{\text{Total amount of enzyme activity}}{\text{Total amount of protein activity}}$$

$$= \frac{0.0057 \mu\text{mol} / \text{min}}{0.0228 \text{ mg protein}}$$

$$= 0.25 \mu\text{mol} / \text{mg protein} / \text{min} \times 5 \text{ (from 5 times of dilution)}$$

$$= \underline{\underline{1.25 \mu\text{mol} / \text{mg protein} / \text{min}}}$$

Appendix V**Calculation of specific activity of malate synthase**

Example: 50 μl of crude enzyme extract of yeast *Y. lipolytica* which contained 0.0513 mg protein was added into assay system and reaction was carried for 1 minute.

$$\text{Absorbance obtained (A/t)} = \text{OD at 1 minute} - \text{OD at 0 time} / t = 0.513 - 0.236 / 1 \text{ min} \\ = 0.277 \text{ min}^{-1}$$

$$\Delta E_{324} = K = 4.5 \times 10^3 \text{ mol}^{-1} \text{ L cm}^{-1}$$

$$l = \text{length of light path in solution} = 1 \text{ cm}$$

$$V = \text{Activity of the enzyme}$$

$$C = \text{Concentration of absorbing species in } \mu\text{moles/ml}$$

$$t = \text{Times}$$

From Beer-Lambert,

$$A/t = Kc/l \quad V = c/t$$

$$A/t = c/l \times K$$

$$V = 1/K \times A/t$$

$$K = 4.5 \times 10^3 \text{ mol}^{-1} \text{ L cm}^{-1} \\ = 4.5 \times 10^3 \times 1/10^6 \times 1/\text{cm} \times 1000 \text{ ml} \\ = 4.5 \mu\text{mol}^{-1} \text{ cm}^{-1} \text{ ml} \\ = 4.5 \text{ ml} / \mu\text{mol cm} \\ \therefore 1/K = \mu\text{mol cm} / 4.5 \text{ ml} \\ \therefore 1/l = 1 / \text{cm}$$

$$\text{Enzyme activity } V' = \mu\text{mol cm} / 4.5 \text{ ml} \times 1/\text{cm} \times A/t \\ V' = \mu\text{mol}/4.5 \text{ ml} \times 0.277 \text{ min}^{-1}$$

The assay volume contained 0.5 ml volume,

$$\therefore \text{Activity of enzyme in 1 ml solution} = 0.5 \text{ ml} \times \mu\text{mol} / 4.5 \text{ ml} \times 0.277 \text{ min}^{-1}$$

$$= 0.061 \mu\text{mol} / \text{min}$$

$$\text{Specific activity} = \frac{\text{Total amount of enzyme activity}}{\text{Total amount of protein activity}}$$

$$= \frac{0.0308 \mu\text{mol} / \text{min}}{0.0513 \text{ mg protein}}$$

$$= 0.60 \mu\text{mol} / \text{mg protein} / \text{min}$$

Appendix VI

Calculation of specific activity of isocitrate dehydrogenase

Example: 50 μl of crude enzyme extract of yeast *Y. lipolytica* which contained 0.0858 mg mg of protein was added into assay system and reaction was carried for 3 minute.

$$\text{Absorbance obtained } (A/t) = \text{OD at 3 minute} - \text{OD at 0 time} / t = 0.307 - 0.262 / 3 \text{ min} \\ = 0.0045 \text{ min}^{-1}$$

$$\Delta E_{340} = K = 6.22 \text{ X cm}^2 \text{ mol}^{-1}$$

l = lenght of light path in solution = 1 cm

V = Activity of the enzyme

C = Concentration of absorbing species in $\mu\text{moles/ml}$

t = Times

From Beer-Lambert,

$$\frac{A}{t} = \frac{Kc}{l} \quad V = c/t$$

$$\frac{A}{t} = \frac{c}{l} \times K l$$

$$V = \frac{1}{K} \times \frac{A}{t}$$

$$K = 6.22 \text{ X } 10^6 \text{ cm}^2 \text{ mol}^{-1}$$

$$= 6.22 \text{ X } 10^6 \text{ X } 1/10^6 \text{ } \mu\text{mol X cm}^2$$

$$= 6.22 \text{ cm}^2 \text{ } \mu\text{mol}^{-1}$$

$$\therefore 1/K = \mu\text{mol} / 6.22 \text{ cm}^2$$

$$\therefore 1/l = 1 / \text{cm}$$

$$\text{Enzyme activity } V = \mu\text{mol} / 6.22 \text{ cm}^2 \text{ X } 1/\text{cm} \times \frac{A}{t}$$

$$V = \mu\text{mol} / 6.22 \text{ cm}^3 \text{ X } 0.045 \text{ min}^{-1}$$

$$= \mu\text{mol} / 6.22 \text{ ml X } 0.045 \text{ min}^{-1}$$

The assay volume contained 1 ml volume,

$$\therefore \text{Activity of enzyme in 1 ml solution} = 1 \text{ ml} \times \mu\text{mol} / 6.22 \text{ ml X } 0.045 \text{ min}^{-1} \\ = \underline{\underline{0.0024 \text{ } \mu\text{mol} / \text{min}}}$$

$$\text{Specific activity} = \frac{\text{Total amount of enzyme activity}}{\text{Total amount of protein activity}}$$

$$= \frac{0.0024 \text{ } \mu\text{mol} / \text{min}}{0.0858 \text{ mg protein}}$$

$$= \underline{\underline{0.028 \text{ } \mu\text{mol} / \text{mg protein} / \text{min}}}$$

Appendix VII**Calculation of specific activity of aconitate hydratase**

Example: 100 μl of crude enzyme extract of yeast *Y. lipolytica* which contained 0.0684 mg protein was added into assay system and reaction was carried for 1 minute.

$$\begin{aligned}\text{Absorbance obtained (A/t)} &= \text{OD at 1 minute} - \text{OD at 0 time} / t = 0.012 - 0.035 / 1 \text{ min} \\ &= -0.023 \text{ min}^{-1}\end{aligned}$$

Each 0.001 change in optical density is equivalent to $2.84 \times 10^4 \text{ }\mu\text{mol}$ of cis-aconitate per ml

$$\begin{array}{ll} 0.01 & \dots \dots \dots 2.84 \times 10^4 \text{ }\mu\text{mol/ml} \\ 0.023 & \dots \dots \dots 0.023 \text{ min}^{-1} / 0.001 \times 2.84 \times 10^4 \\ \text{ }\mu\text{mol/ml} & \\ \therefore & \underline{6.53 \times 10^3 \text{ }\mu\text{mol/ml/min}} \end{array}$$

The assay volume contained 1 ml volume,

$$\begin{aligned}\therefore \text{Activity of enzyme in 1 ml solution} &= 1 \text{ ml} \times 6.53 \times 10^3 \text{ }\mu\text{mol/ml/min} \\ &= \underline{6.53 \times 10^3 \text{ }\mu\text{mol / min}}\end{aligned}$$

$$\begin{aligned}\text{Specific activity} &= \frac{\text{Total amount of enzyme activity}}{\text{Total amount of protein activity}} \\ &= \frac{\underline{0.0065 \text{ }\mu\text{mol / min}}}{0.0684 \text{ mg protein}}$$

$$= \underline{0.095 \text{ }\mu\text{mol / mg / protein / min}}$$

Appendix VIII**Calculation colony forming unit per ml**

$$\text{CFU/ml} = \frac{\text{Average colony count per plates} \times \frac{1}{\text{volume of cell suspension}} \times \text{Dilution factor of the cell suspension}}{}$$

Appendix IX**Growth and citric acid production of different strains *Yarrowia lipolytica* utilising 2 % glucose**

Fermentation time (Hours)	ATCC 8661 (laboratory strain no. M240)				Strain F21A			
	OD ₅₆₀	pH	Dry weight (g/l)	Citric acid (g/l)	OD ₅₆₀	pH	Dry weight (g/l)	Citric acid (g/l)
0	0.26	6.9	1.82	0.01	0.11	6.9	0.24	0.00
24	0.86	3.8	4.5	0.1	0.2	4.8	7.40	0.02
32	1.04	3.6	4.6	0.78	1.46	1.57	3.6	7.70
48	1.28	3.5	5.8	1.23	1.41	1.62	3.5	8.00
72	1.40	3.5	6.7	1.56	1.35	1.68	3.5	8.4
96	1.48	3.6	7.2	1.87	0.65	1.64	3.6	7.31
120	1.47	3.7	7.0	1.49	0.58	1.58	3.7	7.15
144	1.40	3.8	5.8	0.37	0.06	1.59	3.8	6.4

Growth and citric acid production of different strains *Yarrowia lipolytica* utilising 2 % glucose

Fermentation time (Hours)	M243 (IFO no. 1545/S-22)				Strain F22			
	OD ₅₆₀	pH	Dry weight (g/l)	Citric acid (g/l)	OD ₅₆₀	pH	Dry weight (g/l)	Citric acid (g/l)
0	0.19	6.8	1.98	0	0	0	0	0
24	1.31	5.8	7.4	0.06	0.03	0.96	0.09	0.06
32	1.58	5.7	7.6	0.96	0.27	0.26	0.26	0.26
48	1.65	5.4	8.0	2.27	0.51	0.89	0.96	0.96
72	1.67	5.4	8.4	2.51	0.89	1.26	0.08	0.08
96	1.56	5.5	7.6	2.64	1.18	0.06	0.06	0.06
120	1.51	5.4	7.3	1.26	0.08	0.08	0.08	0.08
144	1.48	5.3	7.2	1.18	0.06	0.06	0.06	0.06

Appendix X

Growth and citric acid production of different strains *Yarrowia lipolytica* utilising 2 % NBD palm olein (Ajam et al., 1991)

Fermentation time (Hours)	ATCC 8661 (Laboratory strain no. M240)				M243 (IFO no. 1545/S-22)					
	OD ₅₆₀	pH	Dry weight (g/l)	Citric acid (g/l)	Isocitric acid (g/l)	OD ₅₆₀	pH	Dry weight (g/l)	Citric acid (g/l)	
0	0.23	6.9	0.6	0	0	0.22	6.9	0.42	0	0
4	0.54	6.8	1.2	ND	ND	0.61	6.7	1.2	ND	ND
8	0.64	6.7	1.8	ND	ND	0.73	6.8	2.5	ND	ND
20	0.79	3.4	4.6	1.5	1.0	0.85	6.1	5.0	0.5	0.6
40	0.90	2.8	8.0	3.6	2.2	1.05	3.4	8.4	6.0	0.5
80	0.96	2.8	8.2	5.8	4.0	1.15	3.2	10.5	9.0	1.0
120	0.99	2.8	5.8	8.0	6.2	1.20	3.4	7.2	11.5	1.2
160	0.95	2.6	4.3	7.3	6.0	1.10	3.2	6.1	7.1	0.8

Growth and citric acid production of different strains *Yarrowia lipolytica* utilising 2 % NBD palm olein

Fermentation time (Hours)	Strain F21				Strain F2/A					
	OD ₅₆₀	pH	Dry weight (g/l)	Citric acid (g/l)	Isocitric acid (g/l)	OD ₅₆₀	pH	Dry weight (g/l)	Citric acid (g/l)	
0	0.021	6.9	0.64	0.021	0.018	0.018	6.8	0.37	0.00	0.00
24	1.33	4.0	6.05	2.24	1.25	1.48	4.4	8.1	2.02	1.58
48	1.43	3.3	8.1	3.15	2.26	1.56	4.3	7.9	5.10	2.50
72	1.45	3.0	7.8	6.35	3.51	1.58	3.1	8.2	10.79	3.62
96	1.39	3.3	6.5	1.95	1.65	1.56	2.9	7.9	4.62	6.75
120	1.39	3.1	6.35	1.55	1.34	1.56	3.1	6.5	4.58	7.82
144	1.28	3.3	6.28	1.43	1.43	1.51	3.2	6.25	3.38	5.25
168	1.36	3.0	6.0	1.50	1.72	1.48	3.3	5.98	2.78	4.76

Appendix XI

Growth and citric acid production of different strains *Yarrowia lipolytica* utilising 4 % NBD palm olein

Fermentation time (Hours)	ATCC 8661 (Laboratory strain no. M240)			M243 (IFO no. 1545/ S-22)				
	OD ₅₆₀	pH	Dry weight (g/l)	Citric acid (g/l)	OD ₅₆₀	pH	Dry weight (g/l)	Citric acid (g/l)
0	0.20	6.8	1.82	0.00	0.19	6.0	1.06	0.00
24	1.27	3.5	7.0	1.74	2.02	4.9	7.8	1.65
48	1.36	3.0	7.2	2.52	3.38	1.42	3.0	8.2
72	1.40	2.9	6.9	4.0	5.22	1.40	3.0	7.4
96	1.39	2.9	6.5	3.92	4.42	1.38	3.0	6.4
120	1.29	3.0	6.0	3.25	3.51	1.36	3.0	6.2
144	1.30	2.9	5.2	2.80	3.00	1.32	3.2	5.8
168	1.36	3.0	4.9	2.60	3.00	1.28	3.4	4.8

Growth and citric acid production of different strains *Yarrowia lipolytica* utilising 4 % NBD palm olein

Fermentation time (Hours)	Strain F21A				Strain F21B			
	OD ₅₆₀	pH	Dry weight (g/l)	Citric acid (g/l)	OD ₅₆₀	pH	Dry weight (g/l)	Citric acid (g/l)
0	0.21	6.8	1.02	0.00	0.00	0.00		
24	154	5.3	8.40	2.41	1.02			
48	1.60	3.3	8.61	2.80	5.03			
72	1.68	3.1	7.93	3.85	6.52			
96	1.66	3.0	7.42	5.6	7.04			
120	1.65	3.2	6.06	7.8	10.52			
144	1.62	3.0	5.91	7.2	7.82			
168	1.60	3.1	5.23	5.2	7.51			

Appendix XII

Growth and extracellular lipase activity of different strains *Tarrowia lipolytica* utilising 2 % NBD palm olein as a carbon source

Fermentation time (Hours)	ATCC 8661 (laboratory strain no. M240)			Strain F21A			M243 (IFO no. 1545/ S-22)		
	Lipase activity ($\mu\text{mol}/\text{min}$)	OD $_{560}$	Lipase activity ($\mu\text{mol}/\text{min}$)	OD $_{560}$	Lipase activity ($\mu\text{mol}/\text{min}$)	OD $_{560}$	Lipase activity ($\mu\text{mol}/\text{min}$)	OD $_{560}$	Lipase activity ($\mu\text{mol}/\text{min}$)
0	0.17	0.19	0.19	0.12	0.18	0.15			
4	1.59	0.21	1.67	0.38	0.33	0.20			
8	5.70	0.48	3.05	0.52	0.68	0.38			
12	13.00	0.61	8.52	0.63	8.18	0.52			
16	6.30	0.76	13.42	0.73	13.2	0.86			
20	1.50	1.21	4.53	0.84	18.87	1.14			
24	0.90	1.32	2.15	1.08	11.37	1.38			
48	0.67	1.49	0.87	1.40	5.01	1.59			
52	-	-	-	-	0.84	1.62			

Appendix XIII

Growth and extracellular lipase activity of different strains *Yarrowia lipolytica* utilising 4% NBD palm olein as a carbon source

ATCC 8661(Laboratory M240)		Strain no.		Strain F21A		M243 (IFO no. 1545/S-22)		
Fermentation time (Hours)	Lipase activity ($\mu\text{mol}/\text{min}$)	OD 560	Lipase activity ($\mu\text{mol}/\text{min}$)	OD 560	Lipase activity ($\mu\text{mol}/\text{min}$)	OD 560	Lipase activity ($\mu\text{mol}/\text{min}$)	OD 560
0	0.17	0.16	0.0	0.12	0.18	0.12		
4	0.67	0.30	1.0	0.58	0.25	0.16		
8	10.60	0.58	2.09	1.18	1.92	0.42		
12	12.02	0.80	2.59	1.42	12.86	0.82		
16	5.34	1.28	17.37	1.56	7.10	0.96		
20	3.76	1.19	14.28	1.68	4.84	1.08		
24	0.92	1.17	1.17	1.78	1.75	1.10		
48	0.67	1.18	0.84	1.82	0.33	1.34		
52	ND	ND	ND	ND	ND	ND	ND	ND

ND not determined

Appendix XIV

TCA and glyoxylate enzymes activity of different strains *Yarrowia lipolytica* utilising 2 %
NB1 palm olein as the carbon source

	ATCC 8661 (Laboratory strain no.						M243 (IFO no. 1545/S-22)					
	Enzymes activity (μmol/mg protein/min)						Enzymes activity (μmol/mg protein/min)					
Fermentation time (Day)	CS	ICL	MS	AH	ICDH	CS	ICL	MS	AH	ICDH		
20 hours	0.92	0.36	0.52	0.092	0.071	1.28	0.80	0.14	0.012	0.016		
1	1.76	0.82	1.48	0.17	0.12	2.56	0.86	2.57	0.102	0.052		
2	1.80	0.90	1.20	0.190	0.146	3.49	1.38	1.01	0.098	0.080		
3	1.46	0.75	0.80	0.14	0.10	2.62	0.95	0.98	0.074	0.071		
4	1.20	0.65	0.56	0.06	0.031	1.85	0.84	0.72	0.070	0.060		
5	1.10	0.38	0.50	0.04	0.020	1.51	0.27	0.57	0.062	0.054		

CS Citrate synthase
 ICL Isocitrate lyase
 MS Malate synthase
 AH Aconitate hydratase
 ICDH Isocitrate dehydrogenase

Appendix XV

TCA and glyoxylate enzymes activity of different strains *Yarrowia lipolytica* utilising 2 % NBD palm olein as the carbon source

Fermentation time (Day)	Strain F21A					Enzymes activity ($\mu\text{mol}/\text{mg protein/min}$)				
	CS	ICL	MS	AH	ICDH	CS	ICL	MS	AH	ICDH
20 hours	1.02	0.50	0.60	0.085	0.065					
1	1.70	0.88	1.42	0.24	0.19					
2	1.95	0.90	1.88	0.20	0.122					
3	1.88	0.98	1.25	0.015	0.092					
4	1.68	0.80	0.88	0.092	0.085					
5	1.45	0.45	0.60	0.081	0.051					

CS Citrate synthase
 ICL Isocitrate lyase
 MS Malate synthase
 AH Aconitate hydratase
 ICDH Isocitrate dehydrogenase

Appendix XVI

TCA enzymes activity of different strains *Yarrowia lipolytica* utilising 4 % NBD palm olein as the carbon source

	ATCC 8661 (laboratory strain no. M240)		M243 (IFO no. 1545/ S-22)							
	Enzymes activity (μ mol/mg protein/min)				Enzymes activity (μ mol/mg protein/min)					
Fermentation time (Day)	CS	ICL	MS	AH	ICDH	CS	ICL	MS	AH	ICDH
20 hours	0.50	0.25	0.45	0.095	0.036	0.70	0.84	0.23	0.040	0.010
1	1.88	1.25	1.50	0.23	0.19	1.43	0.95	0.80	0.092	0.036
2	1.65	1.00	1.20	0.145	0.126	1.81	1.07	1.27	0.052	0.042
3	1.10	0.58	0.70	0.20	0.16	1.55	1.17	1.63	0.048	0.038
4	0.94	0.42	0.58	0.09	0.06	1.27	0.95	0.74	0.026	0.024
5	0.80	0.28	0.52	0.015	0.042	0.85	0.55	0.60	0.020	0.015

CS Citrate synthase
 ICL Isocitrate lyase
 MS Malate synthase
 AH Aconitate hydratase
 ICDH Isocitrate dehydrogenase

Appendix XVII

TCA enzymes activity of different strains *Yarrowia lipolytica* utilising 4 % NBD palm olein as the carbon source

Fermentation time (Day)	Strain F21A					Enzymes activity (μmol/mg protein/min)				
	CS	ICL	MS	AH	ICDH	CS	ICL	MS	AH	ICDH
20 hours	0.88	0.25	0.60	0.065	0.035					
1	2.05	1.21	2.38	0.095	0.085					
2	2.80	1.50	2.18	0.14	0.10					
3	2.38	1.18	1.85	0.19	0.05					
4	1.75	0.75	1.15	0.185	0.041					
5	1.30	0.50	0.68	0.165	0.036					

CS Citrate synthase
 ICL Isocitrate lyase
 MS Malate synthase
 AH Aconitate hydratase
 ICDH Isocitrate dehydrogenase

Appendix XVIII

Growth production of citric acid by *Tarrowia lipolytica* on 2% NBD palm olein at fermenter level.

Fermentation time (hour)	OD measured at 560 nm	pH	Dry weight (g/l)	Citric acid (g/l)	Isocitric acid (g/l)
0	0.31	6.9	2.1	-	ND
24	1.89	6.8	10.5	-	ND
36	ND	6.7	13.6	-	ND
48	2.08	6.7	13.8	-	ND
72	ND	6.8	12.6	-	ND
96	2.18	6.7	11.5	-	ND
120	ND	6.5	10.7	-	ND
144	1.83	6.4	8.8	-	ND
168	ND	6.5	9.2	-	ND
192	1.90	6.5	9.3	-	ND

- Not detected
ND Not determined