Supplementary materials

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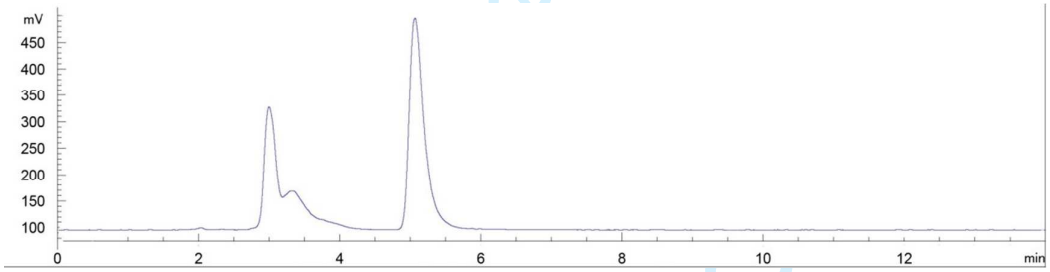
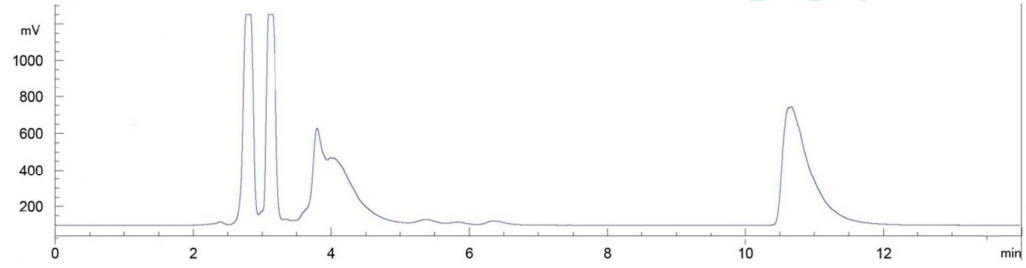
Analysis of products

Fig.1 showed the HPLC-ELSD chromatograms of PC from egg yolk lecithin and the reaction products obtained from hydrolysis of PC using PLA_1.

After the enzymatic hydrolysis, the PC consumption and the L-α-GPC production were obviously observed from the Fig.1 (b). PC was hydrolyzed into L-α-GPC and FFAs (free fatty acids). The retention time of 2.851 min, 5.403 min, 10.565 min were FFAs, PC and L-α-GPC, respectively.



(a) Retention Time min



(b) Retention Time min

Fig.1 HPLC-ELSD chromatograms of (a) egg yolk Lecithin (PC) and (b) reaction products obtained from hydrolysis of PC using PLA_1 .