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A lipase from *Lacticaseibacillus rhamnosus* IDCC 3201 with thermostability and pH resistance for use as a detergent additive

Running title: A thermostable lipase from *Lacticaseibacillus rhamnosus* IDCC 3501

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This PDF file includes Supplementary Figure S1

Fig. S1

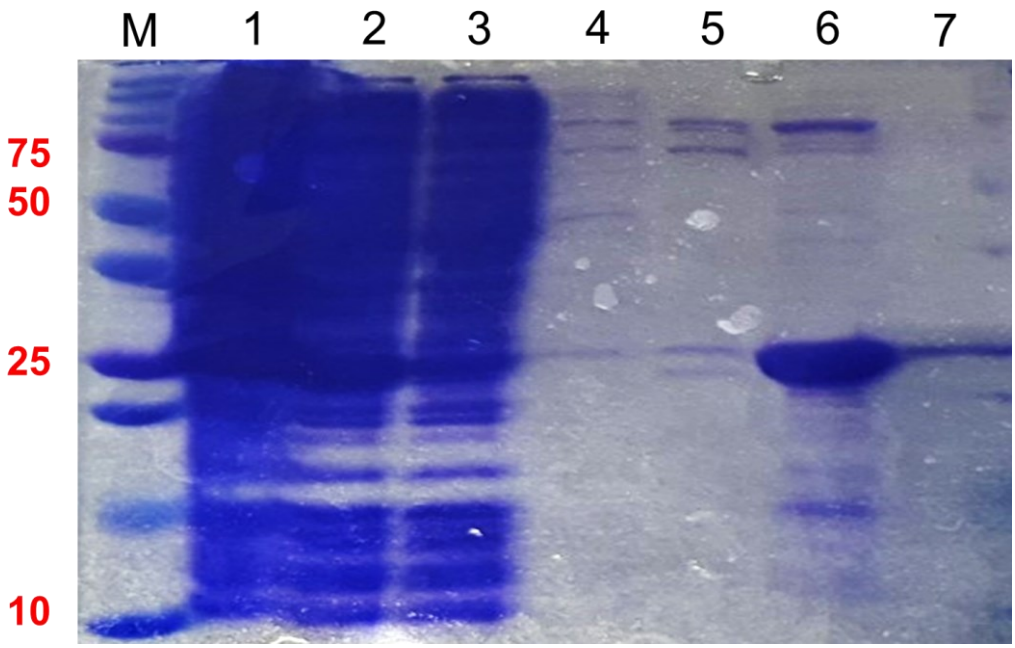

Fig S1. SDS-PAGE analysis of purification of lipase from *L. rhamnosus* IDCC 3201 with different imidazole concentrations. Lane M: Protein marker; lane 1: pellet; lane 2: crude; lane 3: flow through; lane 4: 20 mM imidazole; lane 5: 50 mM imidazole; lane 6; 300 mM imidazole; lane 7; 1 M imidazole.