



Abstract

In the present study, *Aspergillus niger* was used for the production of lipases by submerged fermentation. Different parameters were studied for lipase production, like incubation period, the size of inoculum, pH and temperature. The carbon source used for lipase production was olive oil. The lipase production was optimized through all the above parameters. The maximum lipase activity was observed at pH value of 7. The optimum temperature was found to be 35°C.