

## **Analysis of Ceramide of *Saccharomyces cerevisiae* by Thin Layer Chromatography**

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Ceramides are key compounds in the metabolism of sphingolipids and are emerging as important second messenger for various cellular processes including cell cycle arrest, differentiation, apoptosis, and etc. Ceramide was produced by cultivating *Saccharomyces cerevisiae* in a fermenter and separated by solvent extraction after cell lysis. The ceramide was found to be mainly type III ceramide. Analysis of ceramide was performed by using Thin Layer Chromatography (TLC). Development of silica gel (25 DC-Aufolien 20×20 cm Kieselgel 60 F<sub>254</sub>) was carried out using three solvents (chloroform, methanol, and H<sub>2</sub>O).