

Improvement of Functional Properties of Bovine Serum Albumin through Phosphorylation by Dry-Heating in the Presence of Pyrophosphate

著者	Enomoto Hirofumi, Li Can-Peng, Morizane Kentaro, Ibrahim Hisham, Sugimoto Yasushi, Ohki Shinichi, Ohtomo Hideko, Aoki Takayoshi
journal or publication title	Journal of food science
volume	73
number	2
page range	84-91
year	2008
URL	http://hdl.handle.net/10232/4017

doi: info:doi/10.1111/j.1750-3841.2007.00634.x

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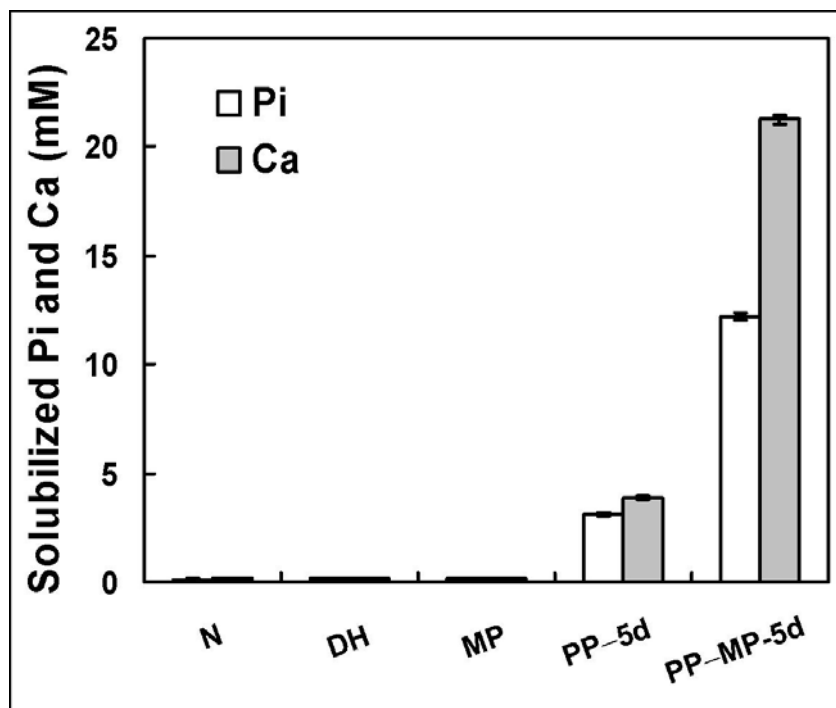


Figure 8—Calcium phosphate solubilizing ability of BSAs. Test solution contained 20 g/L protein, 30 mM calcium, 22 mM Pi, and 10 mM citrate, with pH adjusted to 6.7 with 1 M KOH. Each column shows the mean \pm SD ($n = 3$). For definitions of N, DH, MP, PP, and PP-MP, see Figure 1.

Figure 8.

Enomoto and others.