

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

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Table 2—Denaturation temperature^a of BSAs

Sample	T ₁ ^b (°C)	T ₂ ^c (°C)
N-BSA	59.6	78.8
DH-BSA	59.4	78.8
MP-BSA	61.8	79.2
PP-BSA-5d	U ^d	74.8
PP-MP-BSA-5d	U	72.8

^aBased on the DSC profile shown in Figure 4.

^bT₁ = first peak temperature.

^cT₂ = second peak temperature.

^dU = unmeasurable.

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12 **Table 2.**

13 **Enomoto and others.**

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