

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

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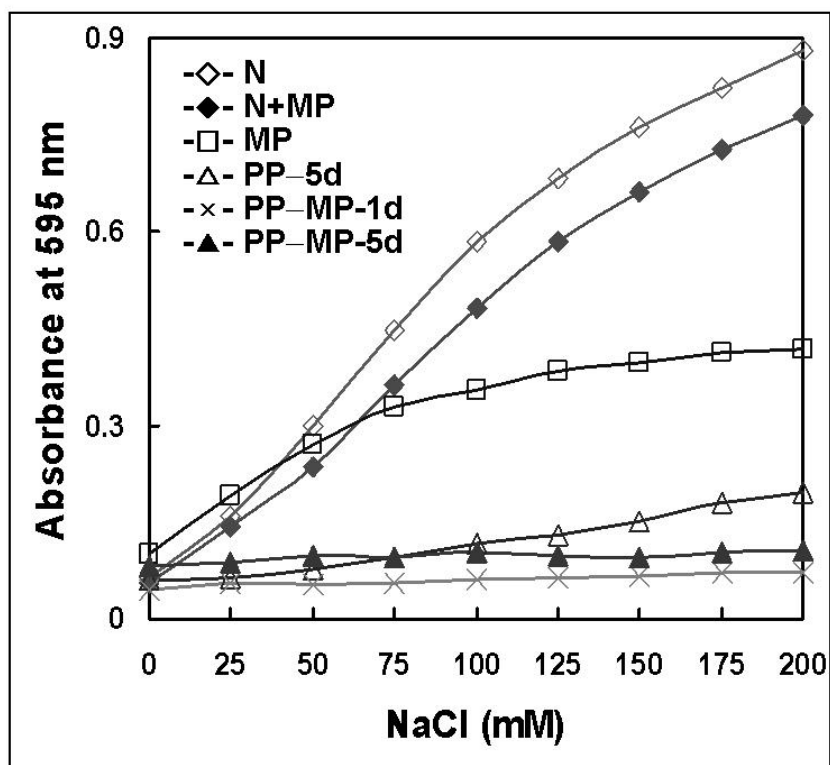


Figure 6—Effect of NaCl concentration (0–200 mM) on the turbidity of heat-induced BSA gels. The sugar contents of MP+N, MP, and PP–MP-1d were adjusted to that of PP–MP-5d by adding MP. Absorbance at 595 nm was used as an indicator of turbidity. All data shown are the mean value of the 2 determinations, with a deviation of 1%. For definitions of N, MP, PP, and PP–MP, see Figure 1.

Figure 6.

Enomoto and others.