

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

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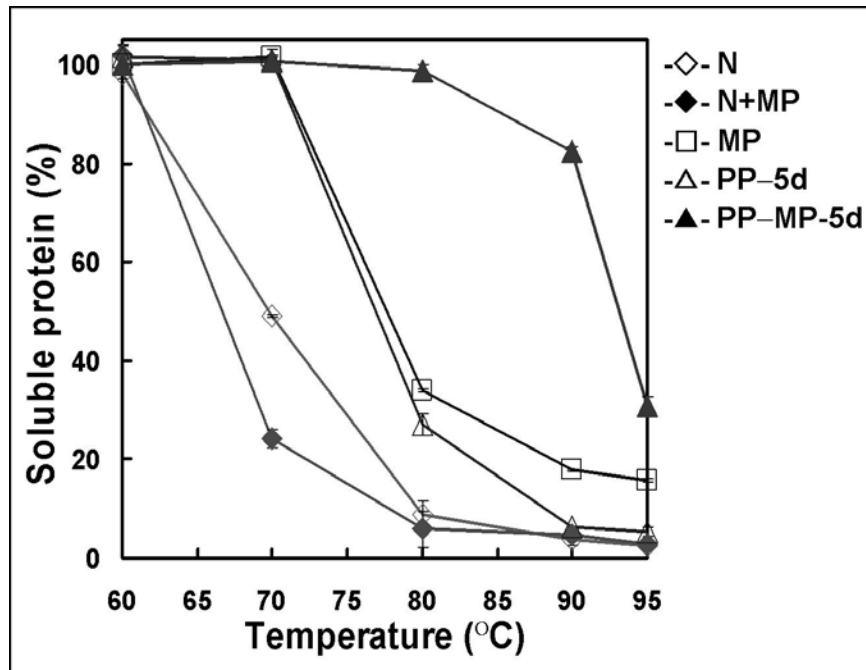


Figure 5—Stability against heat-induced insolubility of BSAs at various temperatures. Protein samples were 1 g/L in 50 mM Tris-HCl buffer (pH 7.0) and heated at 60–95 °C for 10 min. Each value is the mean  $\pm$  SD ( $n = 3$ ). For definitions of N, DH, MP, PP, and PP–MP, see Figure 1.

Figure 5.

Enomoto and others.