

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

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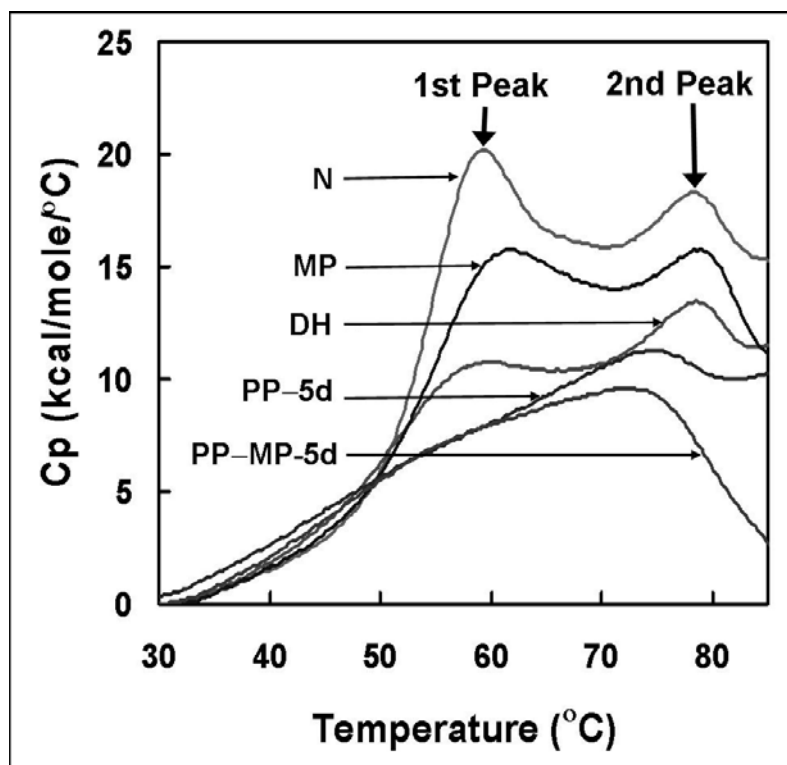


Figure 4—DSC profiles of BSAs. DSC scans were performed with protein solution of 1 g/L in 20 mM phosphate buffer (pH 7.4). These samples were heated in the calorimeter at a scan rate of 1 °C /min over a range of 30—85 °C. For definitions of N, DH, MP, PP, and PP–MP, see Figure 1.

Figure 4.

Enomoto and others.