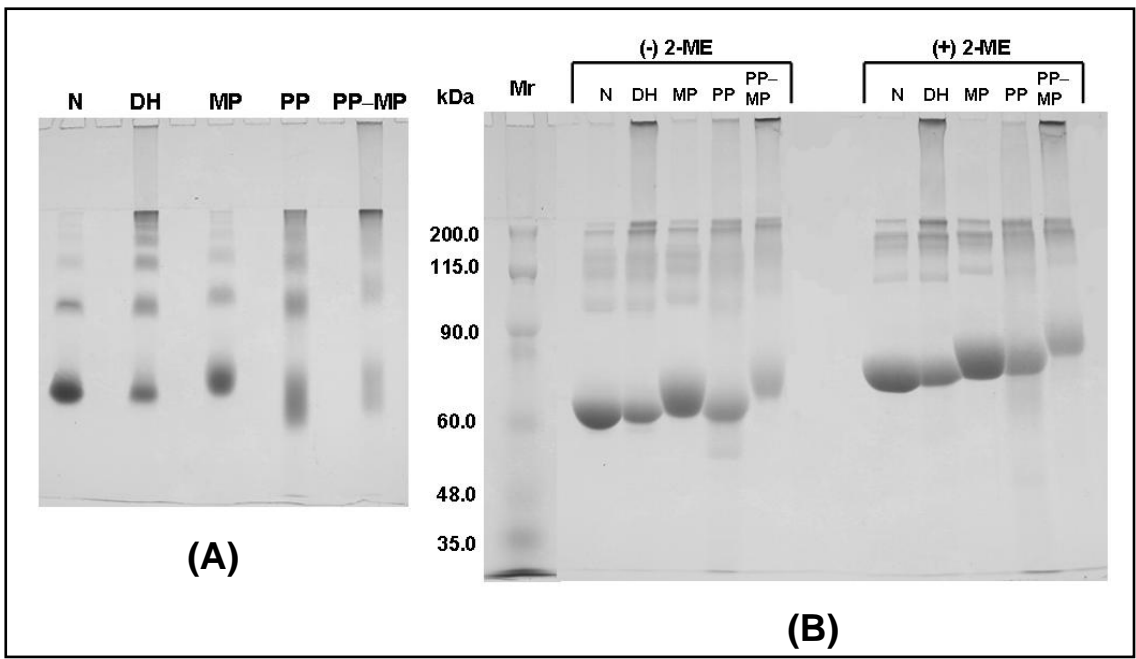


# Improvement of Functional Properties of Bovine Serum Albumin through Phosphorylation by Dry-Heating in the Presence of Pyrophosphate

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**Figure 1—Electrophoretic patterns of native (N), dry-heated (DH), maltopentaose-conjugated (MP), phosphorylated (PP), and phosphorylated and maltopentaose-conjugated (PP–MP) bovine serum albumin (BSA): (A) native PAGE (8.5% polyacrylamide gel without SDS); (B) SDS-PAGE (8.5% polyacrylamide gel with 1.7% SDS) with (+) and without (-) 5% of 2-mercaptoethanol (2-ME); Mr, marker protein.**

**Figure 1.**  
**Enomoto and others.**