

Table 5.1: Overview of the relevant properties of the selected proteins.

protein	product	Mw (kDa)	dimensions (nm) ^c	radius (nm)	iso-electric point	HIC ^a (min)	foam ^b (mm)
BSA	Sigma (A7906)	66	14.0 x 3.8 x 3.8	3.48 ^d	4.9-5.0	6.7	15
Casein	Sigma (C5890)	19-25	17.5 x 1.47	2.9-3.7 ^f	4.1-5.8	∞	16
Lysozyme	Fluka (62971)	14.3	4.5 x 3.0 x 3.0	1.8 ^e	10.5-10.7 ^c	18.0	0.1

a. Residence times in a Pharmacia phenyl sepharose hydrophobic interaction chromatography column that were reported by Tripp et al. (1995).

b. Tripp et al. (1995) reported these foam heights for 5 mL protein solutions (1.0 mg protein/mL at pH 7.4) that were shaken for 30 seconds and were allowed to coalesce for 30 seconds.

c. Tripp et al. (1995), Bhattacharjee et al. (2001).

d. Obtained from Ikeda and Nishinari (2000).

e. Obtained from Beretta et al. (2000).

f. Obtained from Marchesseau et al. (2002) for α and β casein.

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