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Czech J. Food Sci.

Amarowicz R.,

Zduńczyk P., Flaczyk

E.

Capillary zone electrophoresis separation of hydrolysates obtained from food industry by-products

Czech J. Food Sci., 22 (2004): 121-124

Enzymic hydrolysates were obtained from cracklings (CEH and CEH*) using alcalase. Acid hydrolysates were prepared from cracklings (CAH) and chicken feathers (FAH). The degree of hydrolysis (DH) of CEH and CEH* were 14 and 15.1%, respectively. CAH, its Sephadex G-25 fraction (CAH*) and FAH were characterised by DH of 53.8%, 47.8% and 46.2%. The electrophoreograms of enzymic hydrolysates were characterised by one high and sharp peak and several not base line separated peaks. More single and sharp peaks were observed on the electrophoreograms of acid hydrolysates.

migration times of the majority of peptides present in enzymic hydrolysates ranged between 4 and 6 min.

Keywords:

capillary zone electrophoresis;
hydrolysates; cracklings; chicken feathers

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