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Studies on the Optical Rotation of Whey Syrup Prepared by Immobilized β -Galactosidase

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Whey syrup was prepared by immobilized β -galactosidase and its specific rotation was determined. The rate of lactose hydrolysis and the specific rotation of whey syrup markedly increased and finally reached $+78.82^\circ$ by enzymatic hydrolysis. The specific rotation in the whey syrup indicates that its sweetness in the whey syrup can be used in such foods as canned fruit, soft drink, frozen yogurt as a sweetener. There was a positive correlation between specific rotation and the rate of lactose hydrolysis within a definite range. A novel method based on the measurement of specific rotation can

rate of lactose hydrolysis and sweetness in the process of whey sy
in specific rotation coincided with the changes in galactose content
galactose production is the most important factor which determines
rotation in the whey syrup.

Keywords: [optical rotation](#), [specific rotation](#), [whey syrup](#), [immobil](#)

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