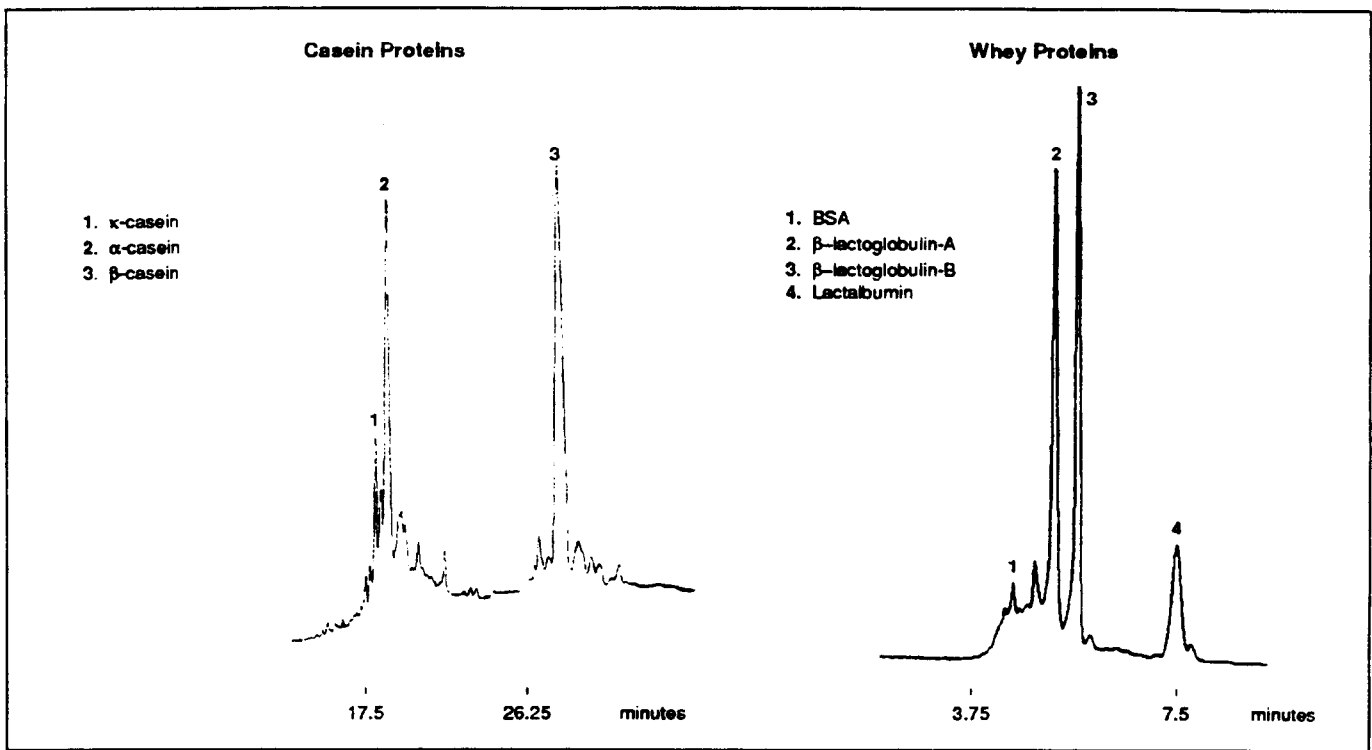


Casein and Whey

Application
Note: 25

There is expanding interest in the characterization of casein and whey proteins. Interests include determination of protein composition from genetic variance, antigenicity and antibody binding sites, protein degradation products, total and relative amounts of whey proteins present in powdered milk, and general food product performance. Capillary electrophoresis with coated capillaries permits separation of both types of dairy proteins.



Capillary:	35 cm x 50 μ m, coated	20 cm x 25 μ m, coated
Buffer:	0.3 M sodium borate, pH 8.5, 7 M urea, linear polymers, zwitterion additives	0.3 M sodium borate, pH 8.5
Load Conditions:	2 kV, 9 seconds	2 kV, 8 seconds
Run Conditions:	10 kV, constant voltage, $\ominus \rightarrow \oplus$ polarity	8 kV, constant voltage, $\ominus \rightarrow \oplus$ polarity
Detection:	UV, 200 nm, 0.1 AUFS	UV, 200 nm, 0.1 AUFS