



PROTEINS IN MILK & CHEESE

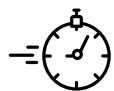
QUANTITATIVE DETECTION OF TOTAL PROTEINS IN MILK & CHEESE



Proteins are chains of amino acid molecules connected by peptide bonds. Milk proteins contain all 9 essential amino acids required by humans. Milk proteins are synthesized in the mammary gland, but 60% of the amino acids used to build the proteins are obtained from the cow's diet. Total milk protein content and amino acid composition varies with cow breed and individual animal genetics.

Following a comparative analysis of MenidiMedica's Biotech Greece Proteins in Milk & Cheese method and the Kjeldahl reference method, it is evident that the former is the most appropriate choice. This is due to its ability to deliver rapid and precise results in contrast to the Kjeldahl method. Additionally, the Biotech Greece assay offers a straightforward protocol, eliminating the need for costly equipment or skilled analysts to gather the data.

BENEFITS



RAPID

Results in 60 seconds



RELIABLE AND ROBUST



SENSITIVE

Adapted to specific regulation



USER FRIENDLY

Easily performed in lab



COST EFFECTIVE

HOW TO USE

Method: Quantitative, Point-Point

Wavelength: 578 nm

Sample preparation 100 uL. raw milk + 900 uL. distilled water and mix

Blank: Distilled water

Procedure:

1. Read Blank
2. Add 300 uL. reagent R to a cuvette
3. Add 10 uL. sample matrix to the cuvette
4. Incubate 60 seconds
5. Read results

CHARACTERISTICS

Reference: 83010

Limit of Detection (LoD in%): 0.1 g/dL. of total proteins in milk and cheese

Presentation: Vial of 15 mL. reagent R

Sample Matrices: Raw milk (e.g. cow, goat, sheep, buffalo, camel)

Expiry Date: 24 months

*The kit can be stored at room temperature for 6 months or at 2°-8°C for 24 months

BIBLIOGRAPHY

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