

Hemija i tehnologija hrane / Chemistry and Technology of Food**HTH P 1****Spray drying of camel milk induces protein aggregates and Maillard reaction products formation**

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Camel milk (CM) powders are nutritious food with many health benefits. We investigated physicochemical properties of CM proteins upon spray drying at six inlet temperatures (190°C - 250°C). Electrophoretic and spectrophotometric analysis revealed occurrence of Maillard reaction upon spray drying. Size exclusion chromatography showed increase in protein Mw and aggregates formation. Spray drying inlet temperatures exerted significant effects on the properties of CM powder proteins. Project was supported by the GA No.172024 of Ministry of Education, Science and Technological Development.

Sušenje kamiljeg mleka raspršivanjem indukuje formiranje proteinskih agregata i Majarovih proizvoda

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Kamilje mleko (KM) u prahu je visoko nutritivno sa brojnim zdravstvenim učincima. U ovoj studiji smo ispitivali fizičko-hemijske osobine proteina KM nakon sušenja raspršivanjem na šest ulaznih temperatura (190°C - 250°C). Elektroforetske i spektrofotometrijske analize su pokazale odigravanje Majarove reakcije tokom sušenja raspršivanjem. Ekskluziona hromatografija je pokazala povećanje Mw proteina i formiranje proteinskih agregata. Ulazna temperatura kod sušenja raspršivanjem ima značajne efekte na fizičko-hemijske osobine proteina KM u prahu. Studija je podržana od strane Ministarstva prosvete, nauke i tehnološkog razvoja, projekat br. 172024.