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## **Purification of bioactive peptides from whey with HPLC**

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Milk is the most functional nutriment for growth and development. There are several uses of milk, it can be consumed directly, and also it is a raw material for production of cheese and yoghurt. During the production of cheese, whey which includes lactose, minerals, vitamins, proteins, and small amounts of milk fat is also produced as a side product. As they include amino acids with sulfur, whey proteins are more important than other molecules in milk. In this project, we aimed to analyze whey proteins with HPLC, to measure their antioxidant activity and also to analyze structures of small peptides in bioactive fraction. This study showed that; separation of  $\alpha$ -lactoalbumin and  $\beta$ -lactoglobulin molecules, which have high antioxidant activity, can be analyzed with HPLC accurately. Therefore, using HPLC for analyzing of whey is a useful method and also it is an alternative way to ultracentrifuge. In the future, due to the development in HPLC analysis methods for these antioxidant molecules, they will separate high volume from WHEY and they will be started to use commercially by people who needed antioxidant molecules.

### **Biography**

Seda Kusoglu has completed her undergraduate from Istanbul University in department of "Molecular Biology and Genetics", at the same year, she started to master programmes in "Molecular Biology and Genetics" and "Pharmaceutical Toxicology" in same the University. Her thesis project titled "Purification of Bioactive Peptides from Whey with HPLC" was supported by Tubitak in 2014.

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