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PROGRAMA e RESUMOS

O XI Congresso Nacional de Bioquímica é organizado pela
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STRUCTURAL STUDIES OF THE WINE PROTEINS. II-
DETERMINATION OF THE PRIMARY STRUCTURES
OF THE PROTEINS.

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A major cause of white wine turbidity is the instability of the
grape proteins. They naturally denature which leads to their
aggregation and subsequent precipitation, forming an amorphous
sediment, or flocculation, producing an unattractive haze.
Combination of electrophoresis and ion exchange
chromatography showed that a single grape variety wine,
Moscatel, contains a very large number of distinct polypeptides,
exhibiting identical molecular masses but different electrical
charges. Immunological analysis showed that 24 of the selected
Moscatel polypeptides are structurally related. On the other
hand, protein sequencing indicates that these polypeptides have
similar primary structures.
All these results support the hypothesis on the existence of a
common precursor to most or all the Moscatel wine proteins that
generates the large number of polypeptides by limited
proteolysis.
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