Record Nr.	UNINA9910461278303321
Titolo	Protein structure [[electronic resource] /] / Lauren M. Haggerty, editor
Pubbl/distr/stampa	New York, : Nova Science Publishers, c2011
ISBN	1-61942-609-9
Descrizione fisica	1 online resource (256 p.)
Collana	Protein science and engineering
Altri autori (Persone)	HaggertyLauren M
Disciplina	612/.01575
Soggetti	Proteins - Structure Proteins Electronic books.
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	""PROTEIN STRUCTURE ""; ""PROTEIN STRUCTURE ""; ""Contents ""; ""Preface ""; ""Misfolded Species Involved Regions Which Are Involved in an Early Folding Nucleus""; ""Abstract ""; ""Introduction""; ""Results and Discussion ""; ""Intersection of Experimentally Determined Amyloidogenic Regions with the Predicted Folding Nuclei ""; ""A Description of Globular Proteins with Experimentally Determined Amyloidogenic Regions ""; ""Intersection of Predicted Amyloidogenic Regions and Protected From Hydrogen/Deuterium Exchange with Experimentally Outlined Folding Nuclei "" ""Modeling of Folding of the Proteins with Swapped Domains """"Materials and Methods ""; ""Creation of the Database of Amyloidogenic Regions in Proteins "; "The Database of Proteins with Experimentally Outlined Folding Nucleus""; "Prediction of Amyloidogenic Regions in Proteins"; "Theoretical Search for Folding Nuclei ""; "Calculation of I?-Values ""; ""Creation of a Database pf Swapped Proteins""; ""Predicting Protection of Amino Acid Residues From Hydrogen-Deuterium Exchange Using Amino Acid Sequence Only ""; "Acknowledgments""; ""Funding ""; ""References "" ""Enzyme Immobilization: A Breakthrough in Enzyme Technology and Boon to Enzyme Based Industries """"Abstract ""; ""Introduction ""; ""Enzyme Immobilization, Proficient Tool of Enzyme Technology"; ""Types of Enzyme Immobilization ""; ""2) Adsorption"; ""3)

1.

Microencapsulation ""; ""B. Chemical ""; ""1) Cross-Linking ""; ""2) Covalent Attachment "": ""Effect of Enzyme Immobilization on its Kinetic Properties ""; ""Optimum pH ""; ""Optimum Temperature""; ""Kinetic Parameters ""; ""Commercial Implications "" "1) Enzymatic Synthesis of Aspartame """2) Enzymic Production of L-Aspartic acid and L-Malic Acid"; ""3) Production of 6-Amino Penicillanic Acid by Immobilized Penicillin Amidase ""; ""4) Stereochemical Resolution of Racemic Amino Acids by Immobilized Aminoacylase: ""; ""5) Immobilized Glucose Isomerase in the Production of High Fructose Corn Syrup ""; ""6) Enzymic Synthesis of Acrylamide ""; ""7) Immobilized Lactase in the Hydrolysis of Lactose in Milk ""; ""Biosensors ""; ""Immobilization by Cross-Linking of Enzymes among Themselves without Any Support "" ""Structure-Based Development of Immobilization """"Summary and Conclusion ""; ""Future Perspectives ""; ""References ""; ""Three Approaches for Classifying Protein Tertiary Structures ""; ""Abstract ""; ""1. Introduction ""; ""2. Our Protein Classification Approaches ""; ""2.1. Protein Voxel Based Descriptor ""; ""2.2. Protein Ray Based Descriptor ""; "2.3. Supervised Growing Neural Gas (SGNG)""; "2.4. Support Vector Machines (SVM)""; ""2.5. Hidden Markov Model (HMM) ""; ""3. Experimental Results ""; ""Conclusion ""; ""References"" "Common Structural Characteristics of Fibrous and Globular Proteins ""