1. Record Nr. UNINA9910828832403321 **Titolo** Protein structure / / Lauren M. Haggerty, editor New York,: Nova Science Publishers, c2011 Pubbl/distr/stampa **ISBN** 1-61942-609-9 Edizione [1st ed.] Descrizione fisica 1 online resource (256 p.) Collana Protein science and engineering Altri autori (Persone) HaggertyLauren M Disciplina 612/.01575 Soggetti Proteins - Structure **Proteins** 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. ""PROTEIN STRUCTURE ""; ""PROTEIN STRUCTURE ""; ""Contents ""; Nota di contenuto ""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 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 ""; ""A. Physical ""; ""1) Entrapment

within Cross-Linked Polymers ""; ""2) Adsorption""; ""3)

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 ""