

## Accepted Manuscript

Proteomic of goat milk whey and its bacteriostatic and antitumour potential

Gracy K.V.V. Medeiros, Rita C.R.E. Queiroga, Whyara K.A. Costa, Carlos A.A. Gadelha, Rodrigo R. e Lacerda, José T.J.G. Lacerda, Luciano S. Pinto, Elizandra Braganhol, Fernanda C. Teixeira, Paula P. de S. Barbosa, Maria I.F. Campos, Gregório F. Gonçalves, Hilzeth L.F. Pessôa, Tatiane S. Gadelha



PII: S0141-8130(17)32612-0  
DOI: doi:[10.1016/j.ijbiomac.2018.01.200](https://doi.org/10.1016/j.ijbiomac.2018.01.200)  
Reference: BIOMAC 9032

To appear in:

Received date: 18 July 2017  
Revised date: 24 January 2018  
Accepted date: 30 January 2018

Please cite this article as: Gracy K.V.V. Medeiros, Rita C.R.E. Queiroga, Whyara K.A. Costa, Carlos A.A. Gadelha, Rodrigo R. e Lacerda, José T.J.G. Lacerda, Luciano S. Pinto, Elizandra Braganhol, Fernanda C. Teixeira, Paula P. de S. Barbosa, Maria I.F. Campos, Gregório F. Gonçalves, Hilzeth L.F. Pessôa, Tatiane S. Gadelha , Proteomic of goat milk whey and its bacteriostatic and antitumour potential. The address for the corresponding author was captured as affiliation for all authors. Please check if appropriate. Biomac(2017), doi:[10.1016/j.ijbiomac.2018.01.200](https://doi.org/10.1016/j.ijbiomac.2018.01.200)

This is a PDF file of an unedited manuscript that has been accepted for publication. As a service to our customers we are providing this early version of the manuscript. The manuscript will undergo copyediting, typesetting, and review of the resulting proof before it is published in its final form. Please note that during the production process errors may be discovered which could affect the content, and all legal disclaimers that apply to the journal pertain.

## Proteomic of Goat Milk Whey and its Bacteriostatic and Antitumour Potential

Gracy K. V. V. Medeiros <sup>a</sup>; Rita C. R. E. Queiroga <sup>a</sup>; Whyara K. A. Costa <sup>a</sup>; Carlos A. A. Gadelha <sup>b</sup>; Rodrigo R. e Lacerda <sup>b</sup>; José T. J. G. Lacerda <sup>b</sup>; Luciano S. Pinto <sup>c</sup>; Elizandra Braganhol <sup>d</sup>; Fernanda C. Teixeira <sup>e</sup>; Paula P. de S. Barbosa <sup>f</sup>, Maria I. F. Campos<sup>f</sup>; Gregório F. Gonçalves <sup>b</sup>; Hilzeth L. F. Pessoa <sup>b</sup>; Tatiane S. Gadelha <sup>b</sup> \*.

<sup>a</sup> Programa de Pós-Graduação em Ciências da Nutrição, Universidade Federal da Paraíba, João Pessoa, Paraíba, Brasil

<sup>b</sup> Departamento de Biologia Molecular, Universidade Federal da Paraíba, João Pessoa, Paraíba, Brasil

<sup>c</sup> Centro de Desenvolvimento Tecnológico, Universidade Federal de Pelotas, Rio Grande do Sul, Brasil

<sup>d</sup> Departamento de Ciências Básicas da Saúde, Universidade Federal de Ciências da Saúde de Porto Alegre, Porto Alegre, Rio Grande do Sul, Brasil

<sup>e</sup> Programa de Pós-Graduação em Bioquímica e Bioprospecção, Universidade Federal de Pelotas, Pelotas, Rio Grande do Sul, Brasil

<sup>f</sup> Programa de Pós-Graduação em Ciência e Tecnologia dos Alimentos, Universidade Federal da Paraíba, João Pessoa, Paraíba, Brasil

\* Corresponding author

E-mail: santi.tatiane@gmail.com; Tel.: +55-83-3216-7436.

### Abstract

Goat whey is normally discarded in the milk processing industry. However, several studies have addressed its biological properties and possible use in human or animal diet. The present study aimed to analysis the protein profile of goat whey

Download English Version:

<https://daneshyari.com/en/article/8327389>

Download Persian Version:

<https://daneshyari.com/article/8327389>

[Daneshyari.com](https://daneshyari.com)