

Purification and identification of lactoferrin and lactoperoxidase from goat milk whey

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Lactoferrin and lactoperoxidase from goat milk whey were separated and purified by S-cation exchange chromatography method. The homogeneity of the purified proteins was confirmed by sepharose-6B gel filtration chromatography and SDS-PAGE analysis. Further the bands on SDS-PAGE were identified by MALDI-TOF MS. The molecular weights of lactoferrin and lactoperoxidase were estimated as 80 ± 1 and 69 ± 1 KDa respectively.