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SDS-PAGE

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α

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γ

γ

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(/ /)

2. Permeate

3. Retentate

E-mail: MahshidJahadi@yahoo.com

1.Ultrafiltration

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$$\delta = -C_p/C_b$$

C_p

δ

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C_b

()

)

(/ μm

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(nm)

(nm)

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(/ nm)

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(/ \pm /)

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(/ \pm /)

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(%)	(%)	(%)
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(%)	(%)	(%)
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α

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β

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α

(/ \pm /)

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β

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β

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(/ \pm /) (/ \pm /)

β

(%)	(mg/100g)	(mg/100g)
/ \pm /	/ \pm /	/ \pm /
/ \pm /	/ \pm /	/ \pm /
/ \pm /	/ \pm /	/ \pm /

(nm)

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()

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(/ ± /)

pH

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