

FIG. 1A-1P

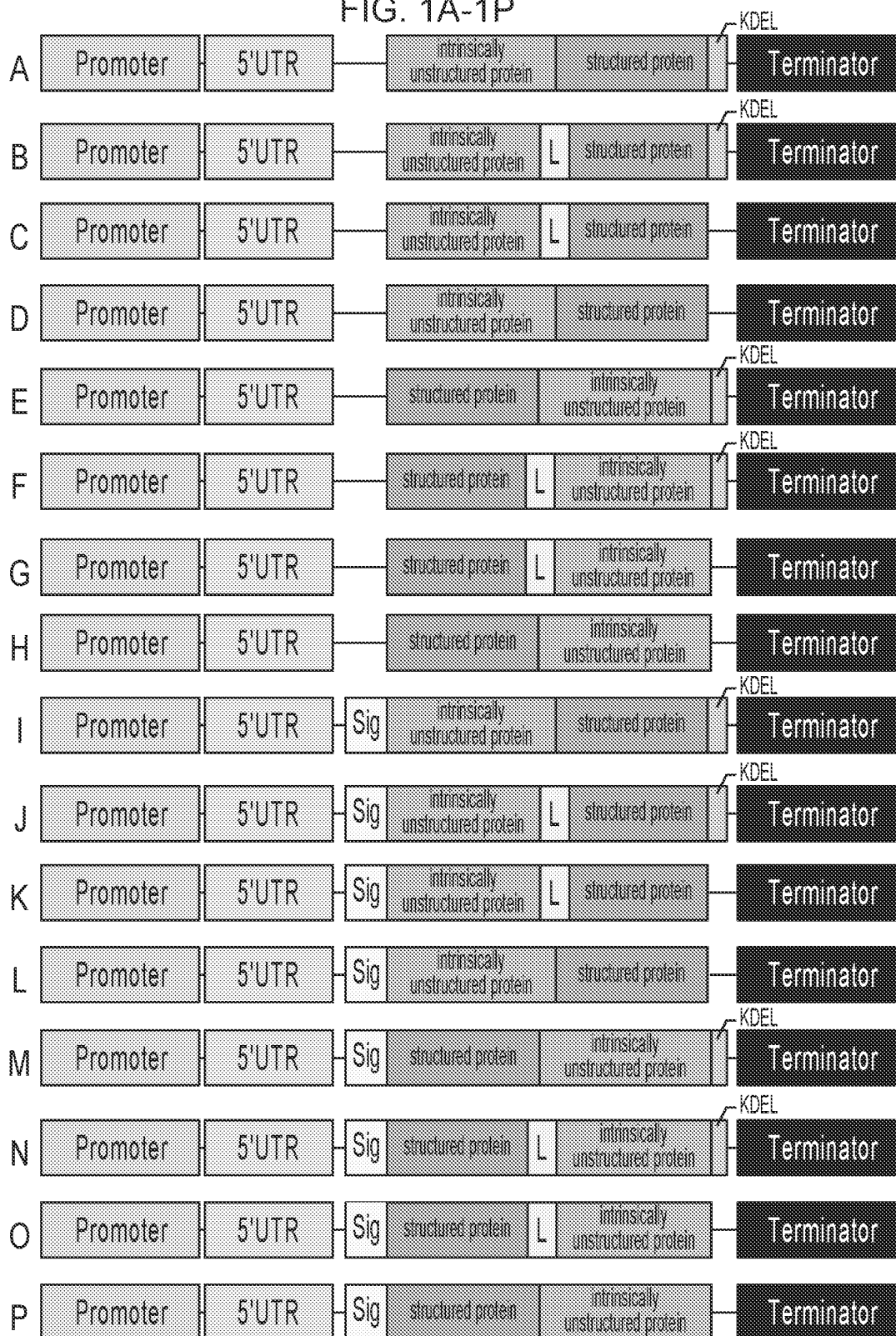


FIG. 2A-2P

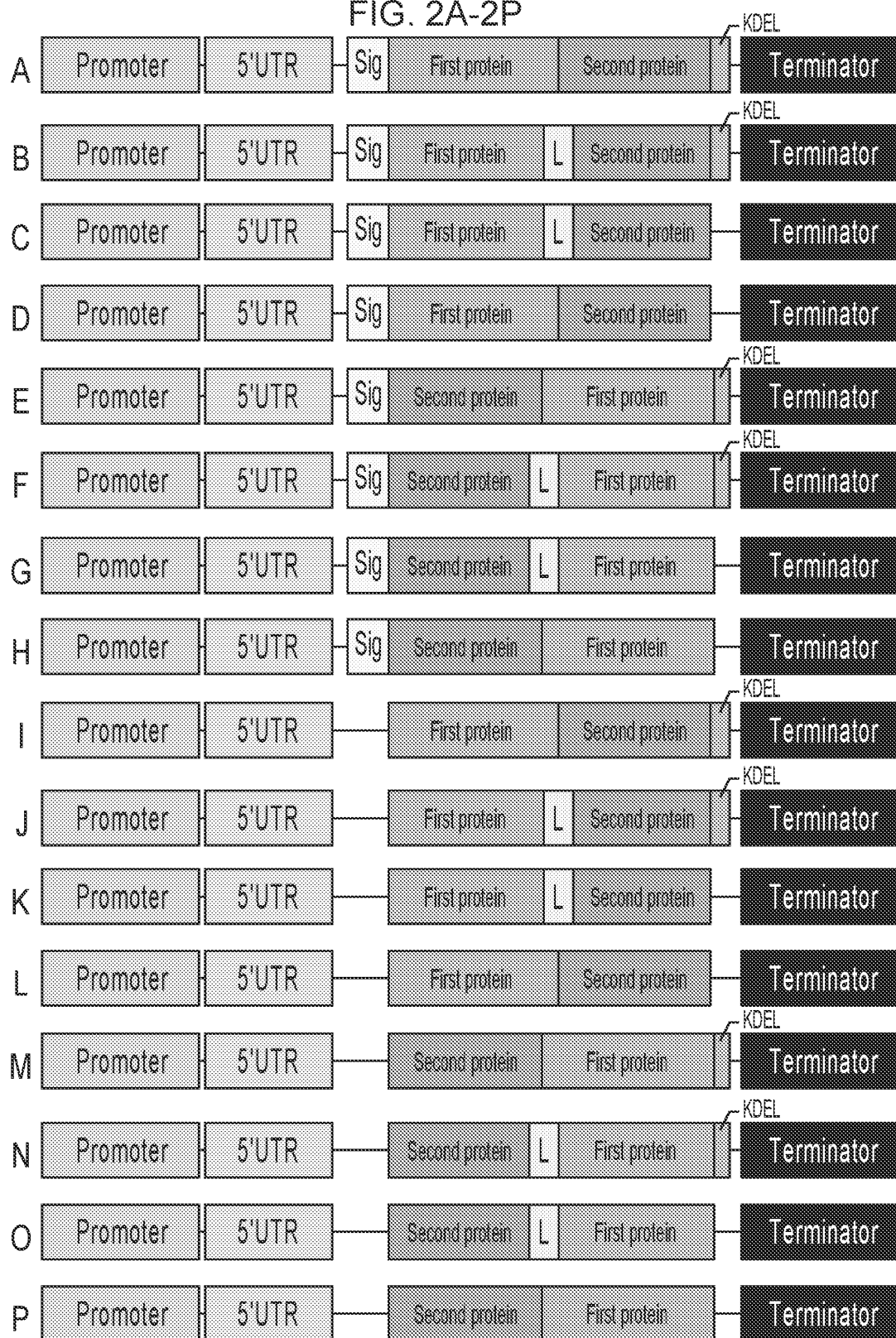


FIG. 3

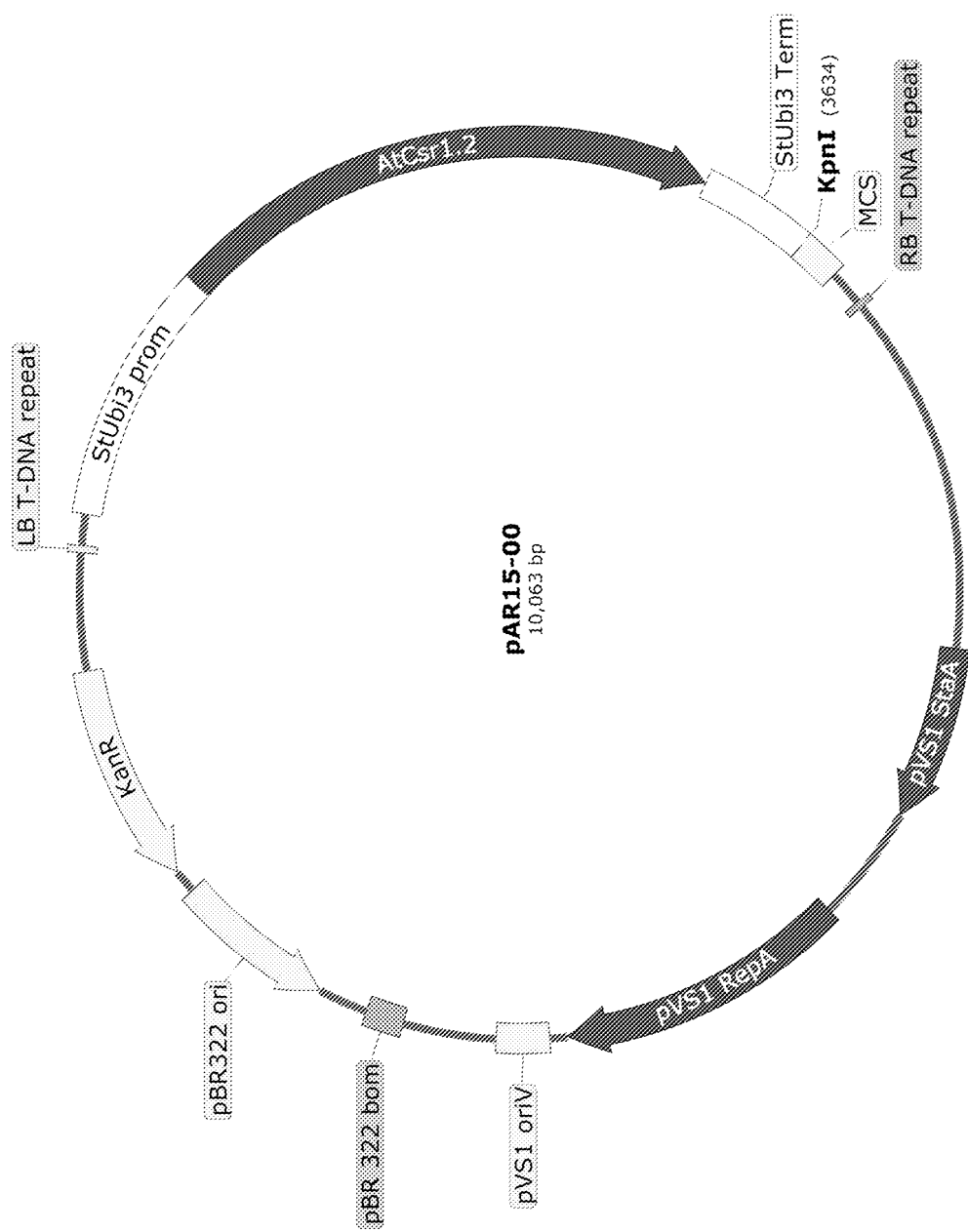


FIG. 4



FIG. 5

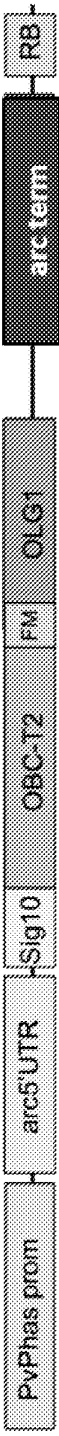


FIG. 6



FIG. 7



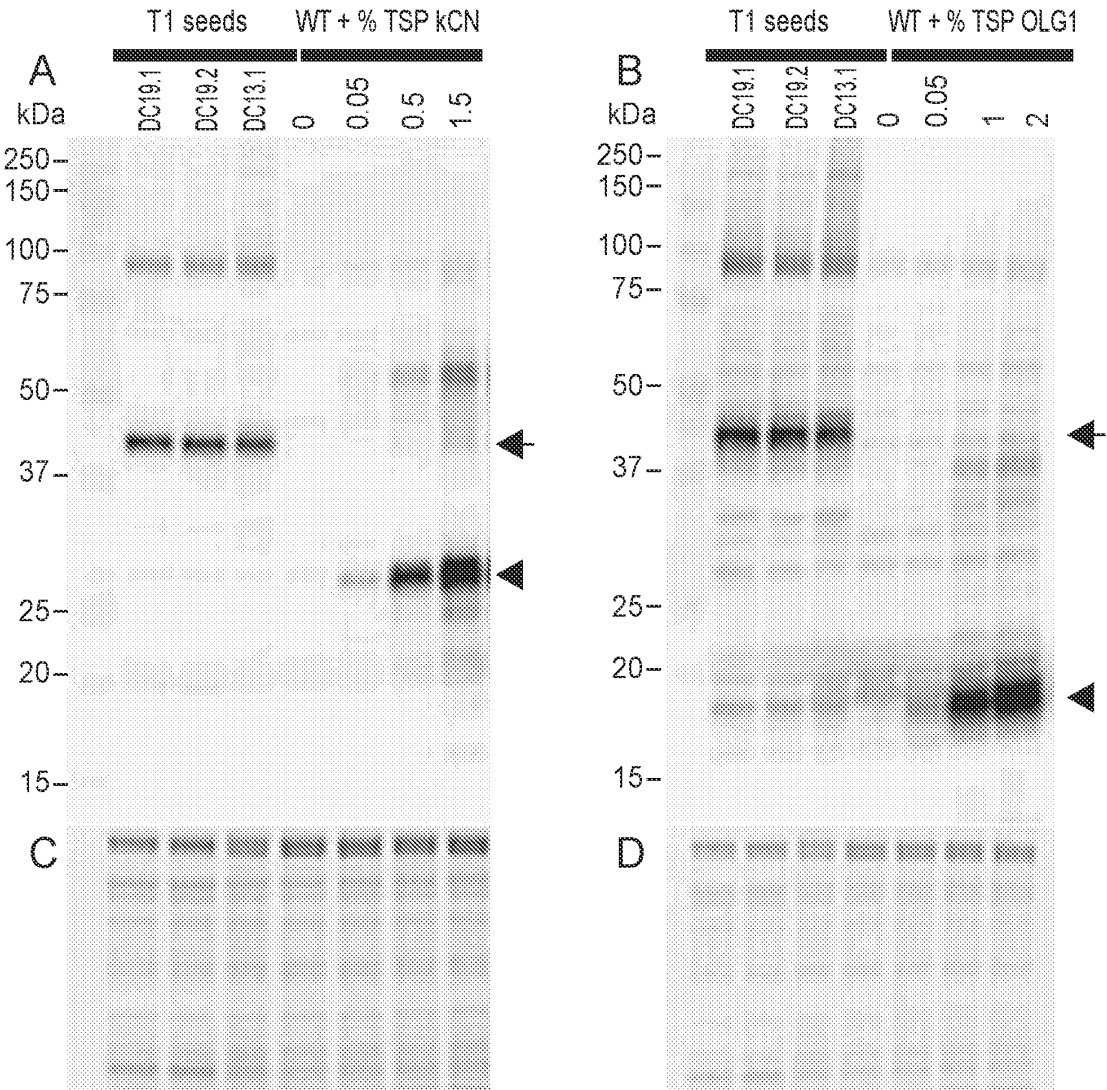
FIG. 8



FIG. 9



FIG. 10A-10D



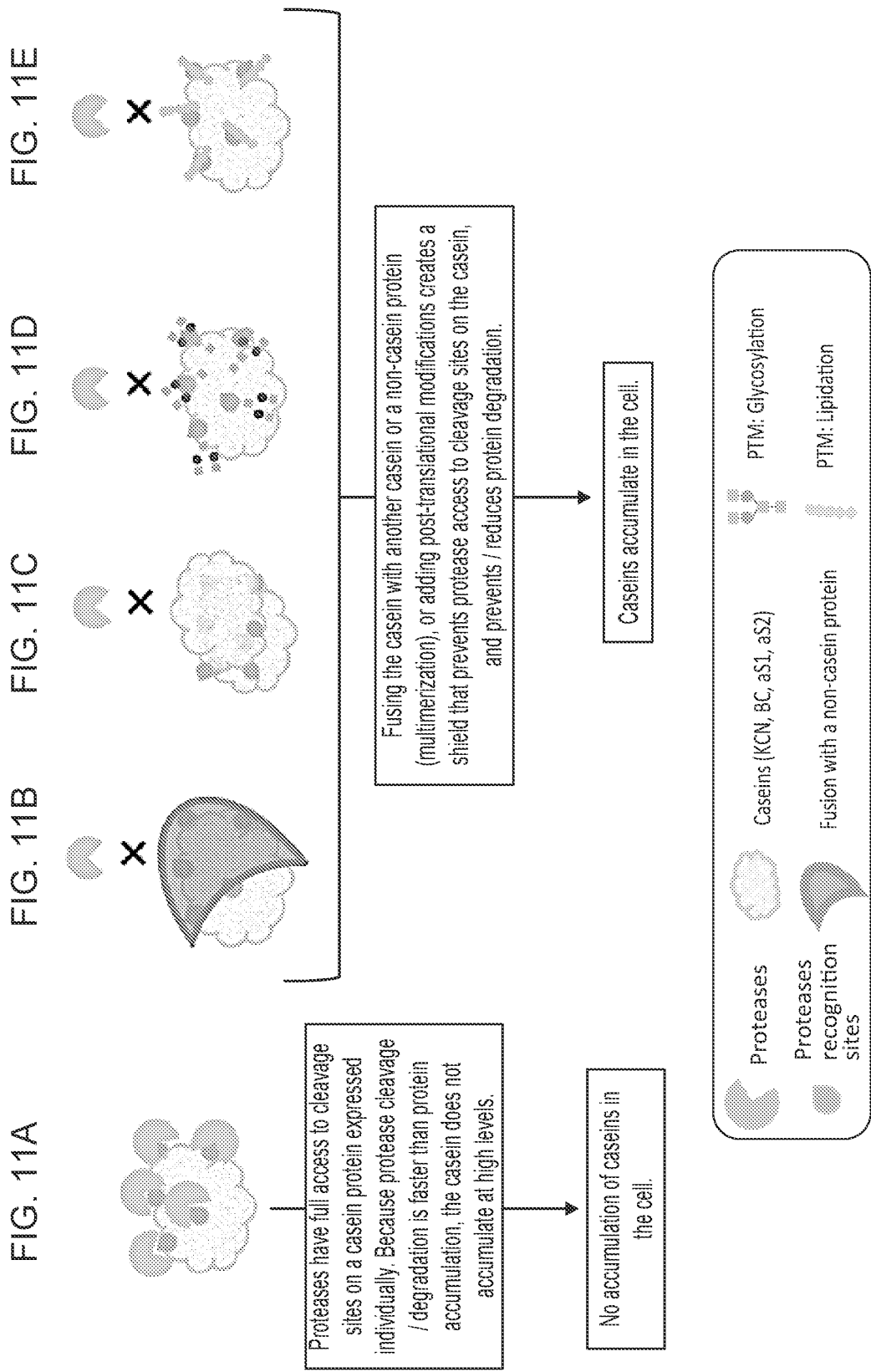


FIG. 12A

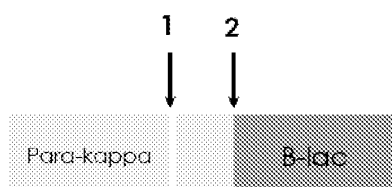


FIG. 12B

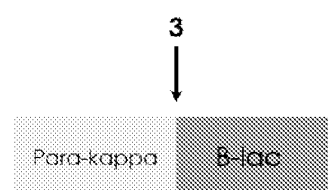
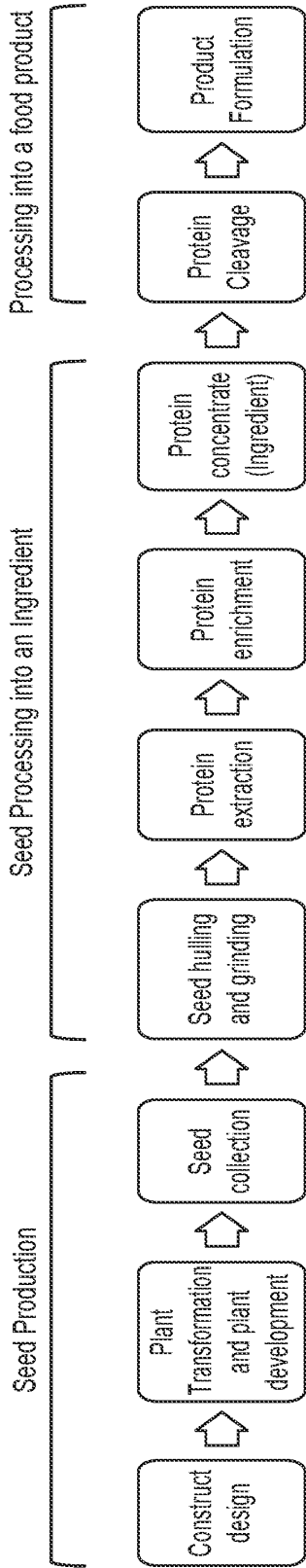
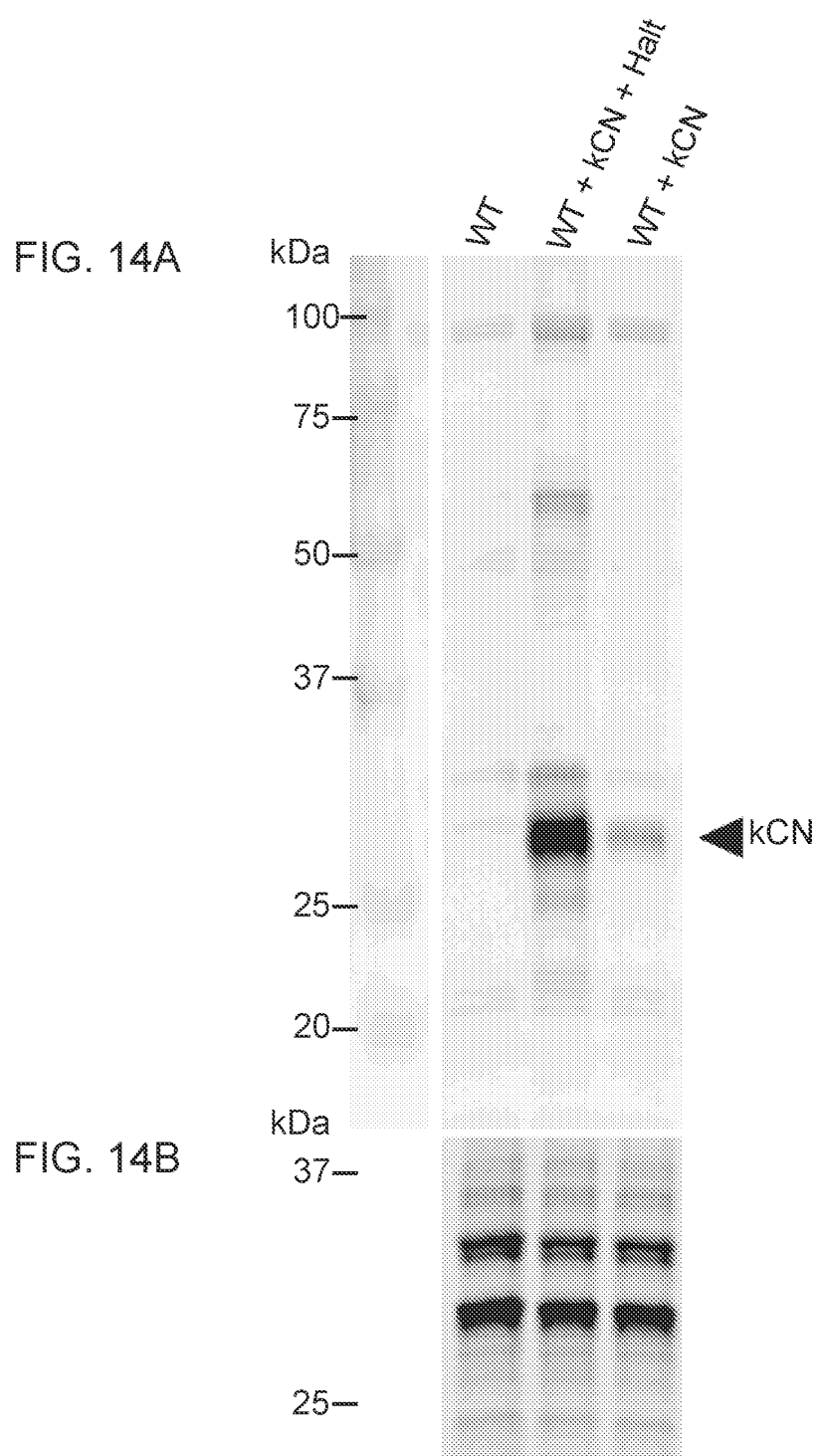


FIG. 13





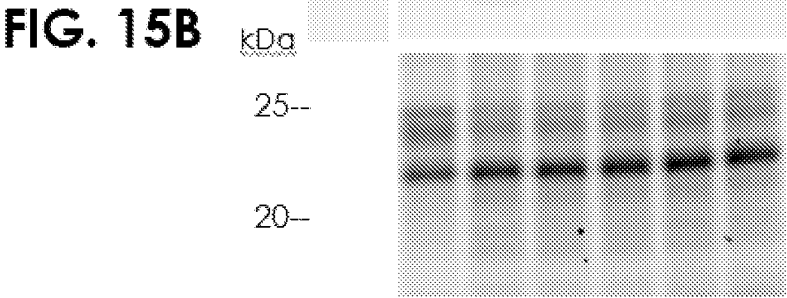
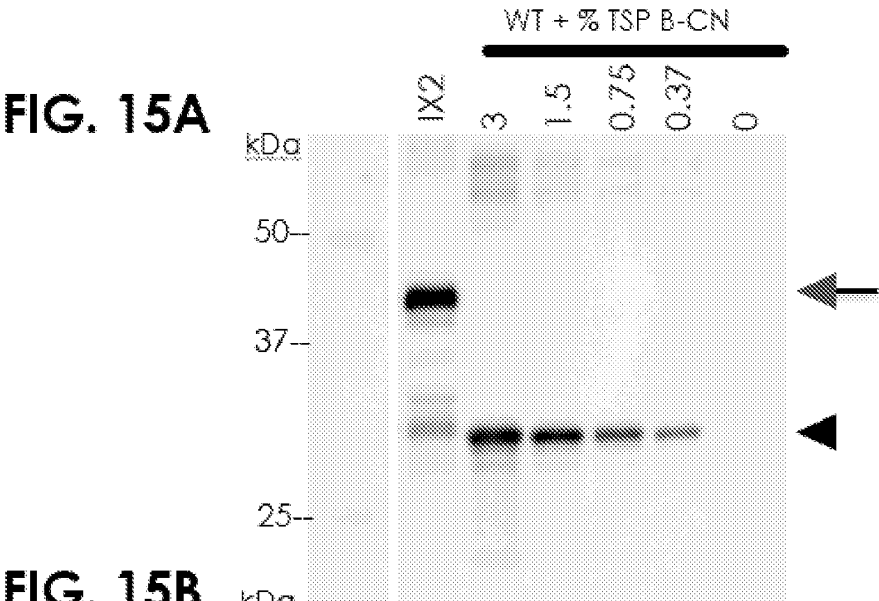


FIG. 16A
Molecular Weight

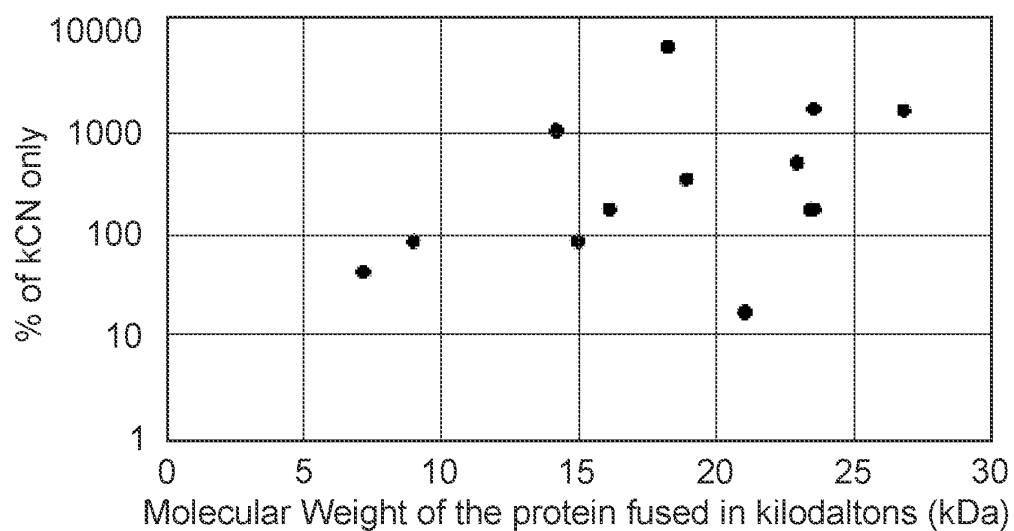


FIG. 16B
Hydrophobicity

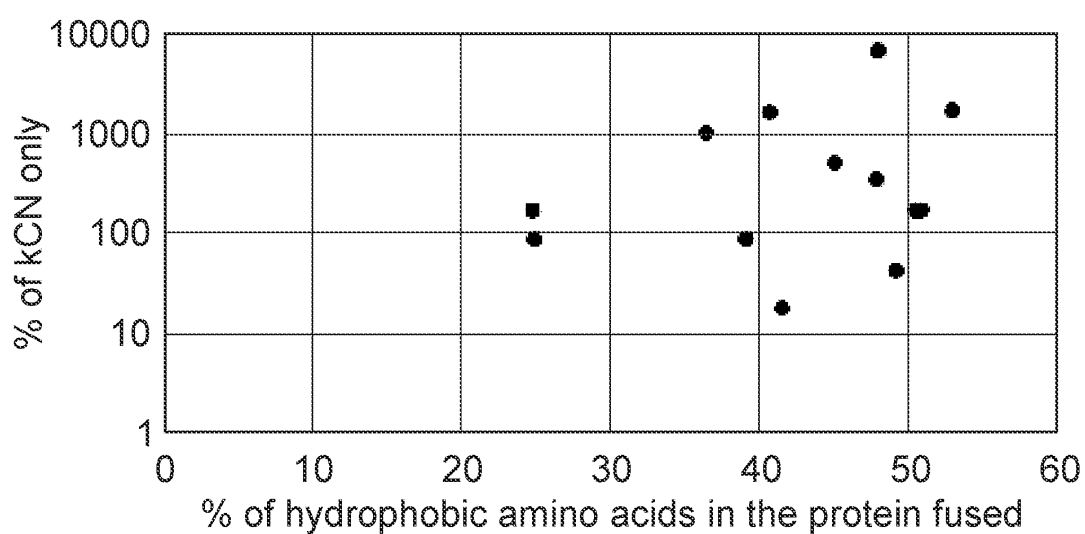
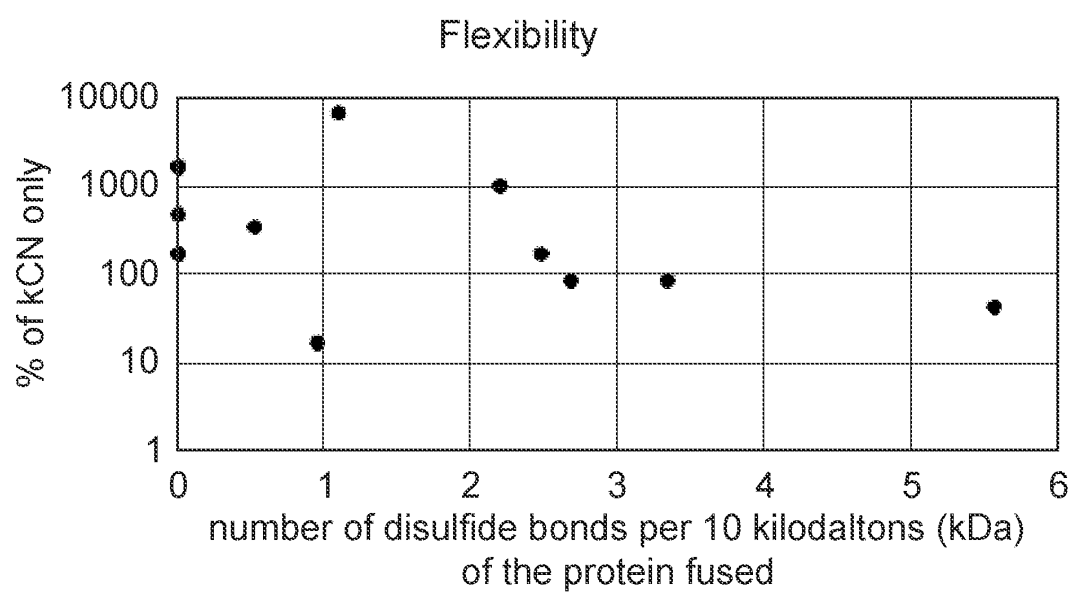


FIG. 16C



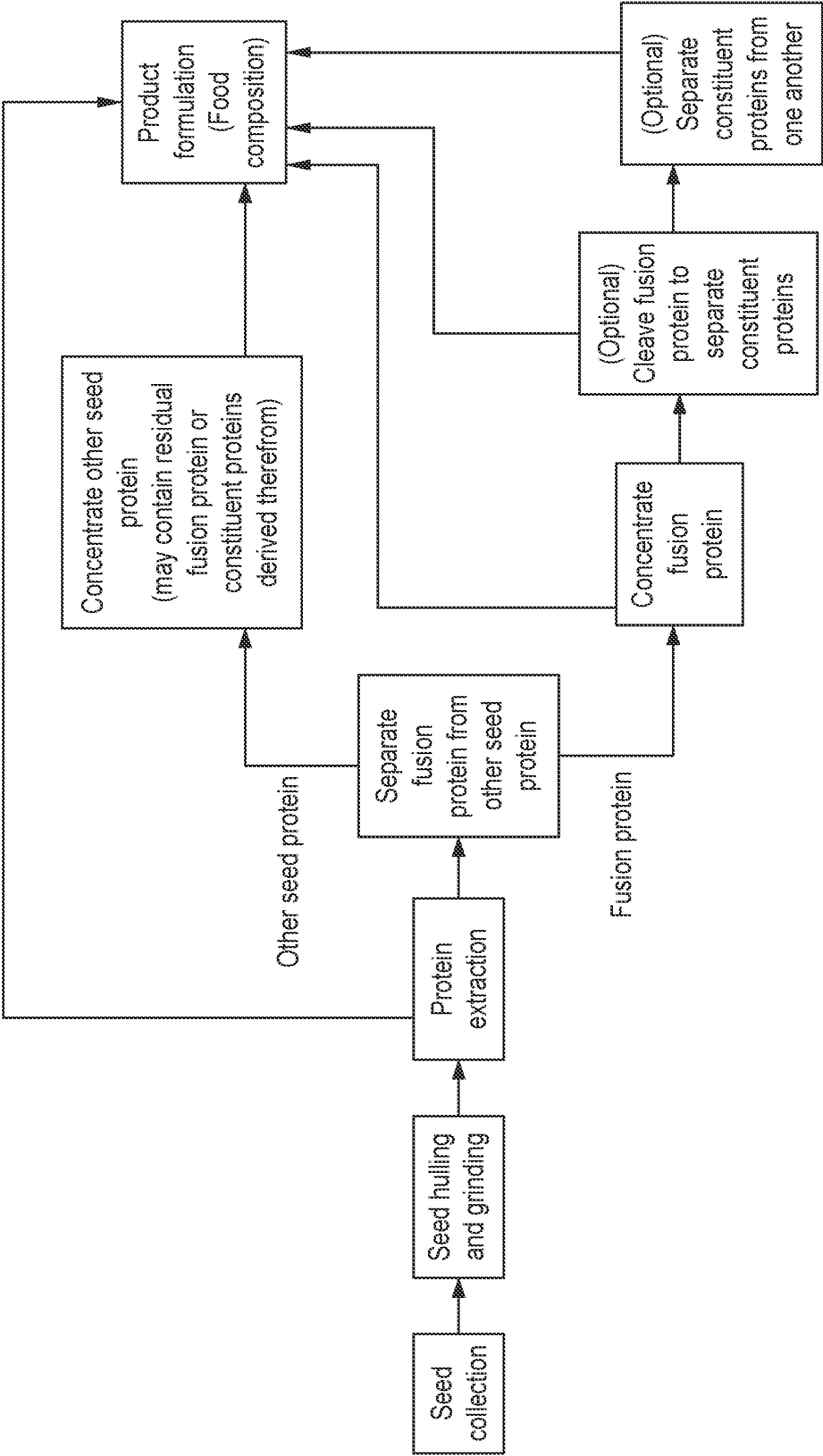


FIG. 17

FIG. 18

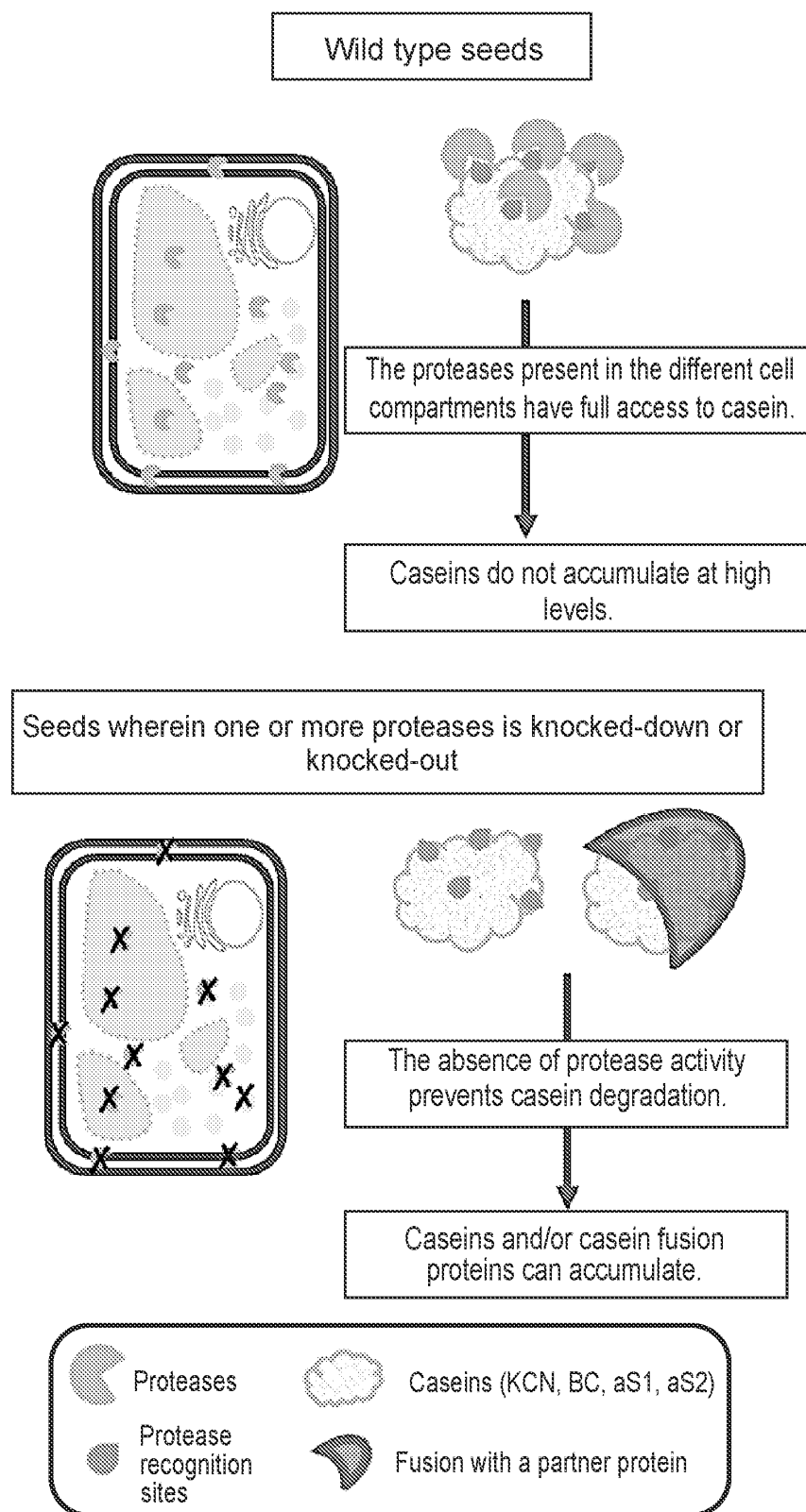


FIG. 19

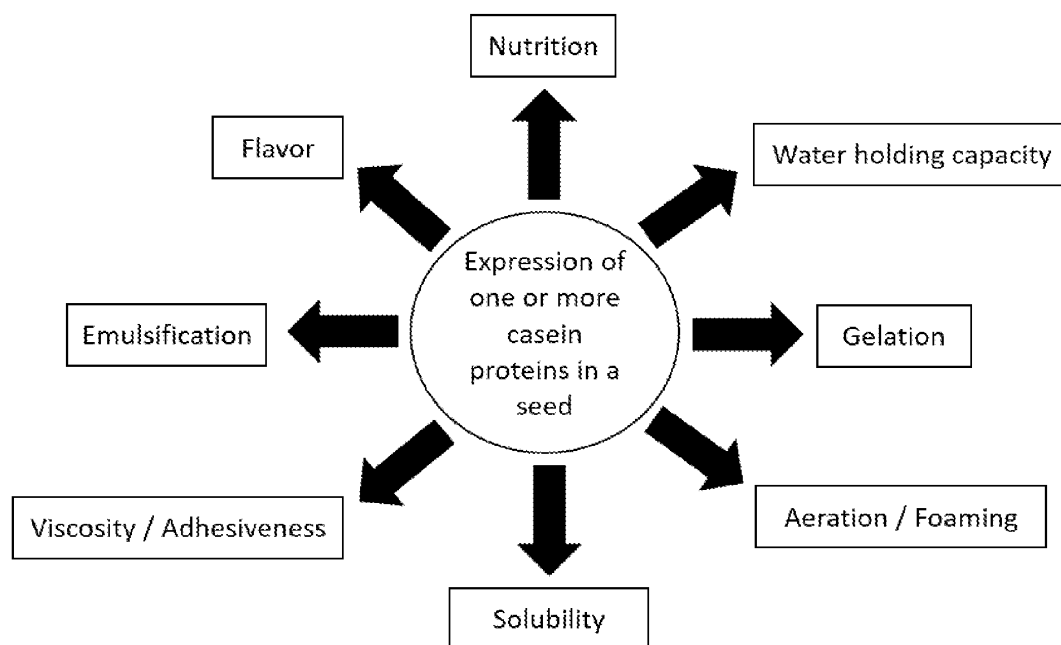


FIG. 20

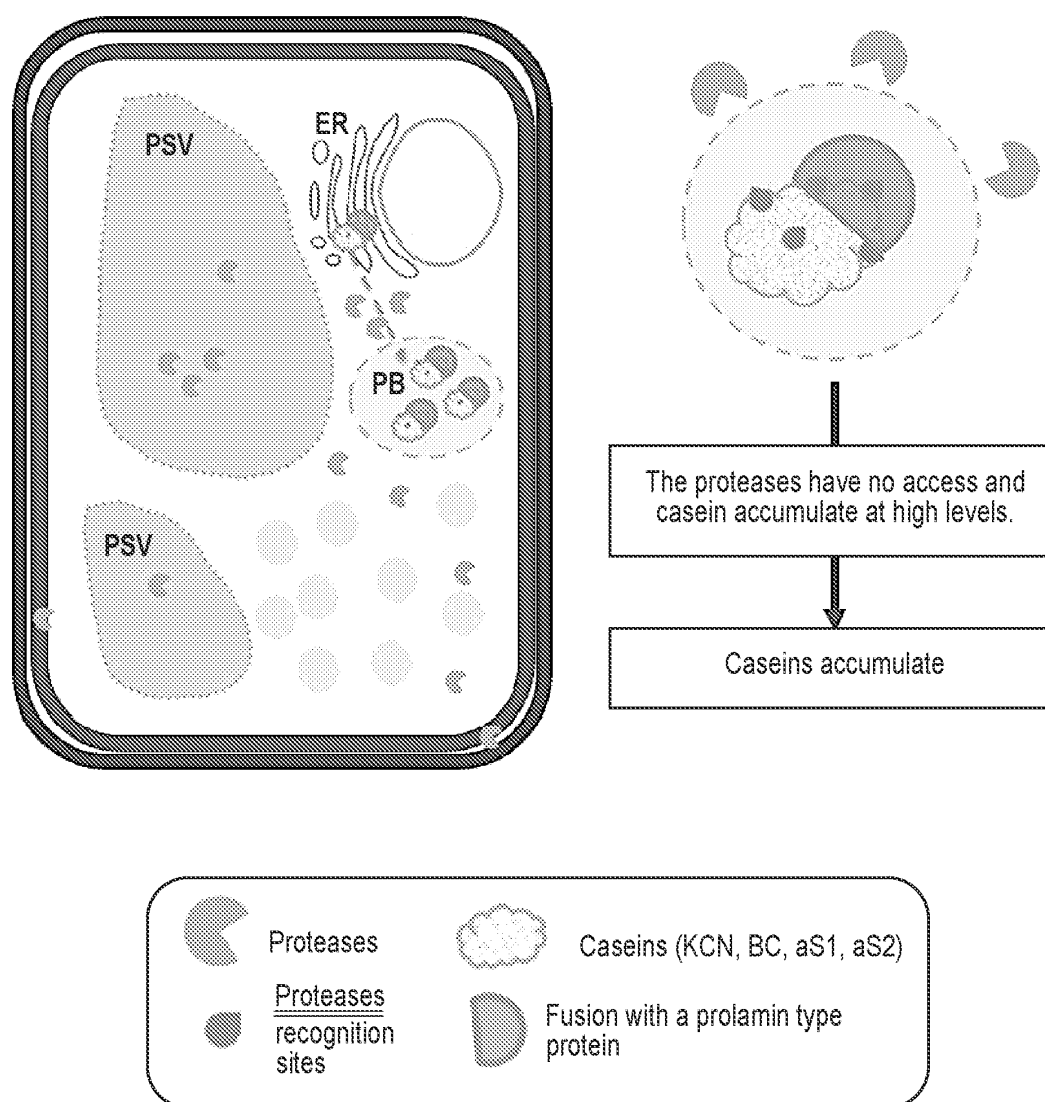


FIG. 21

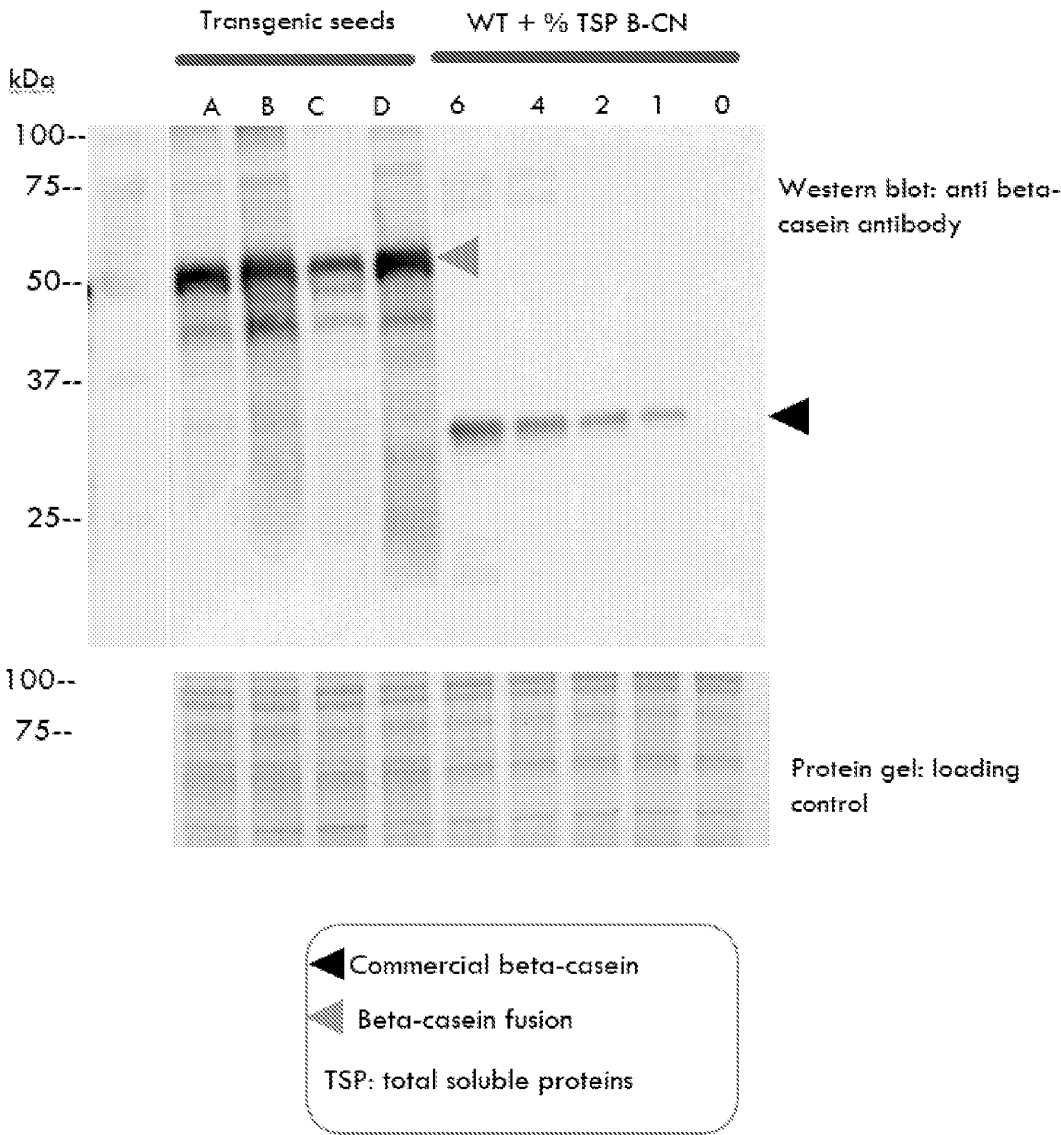
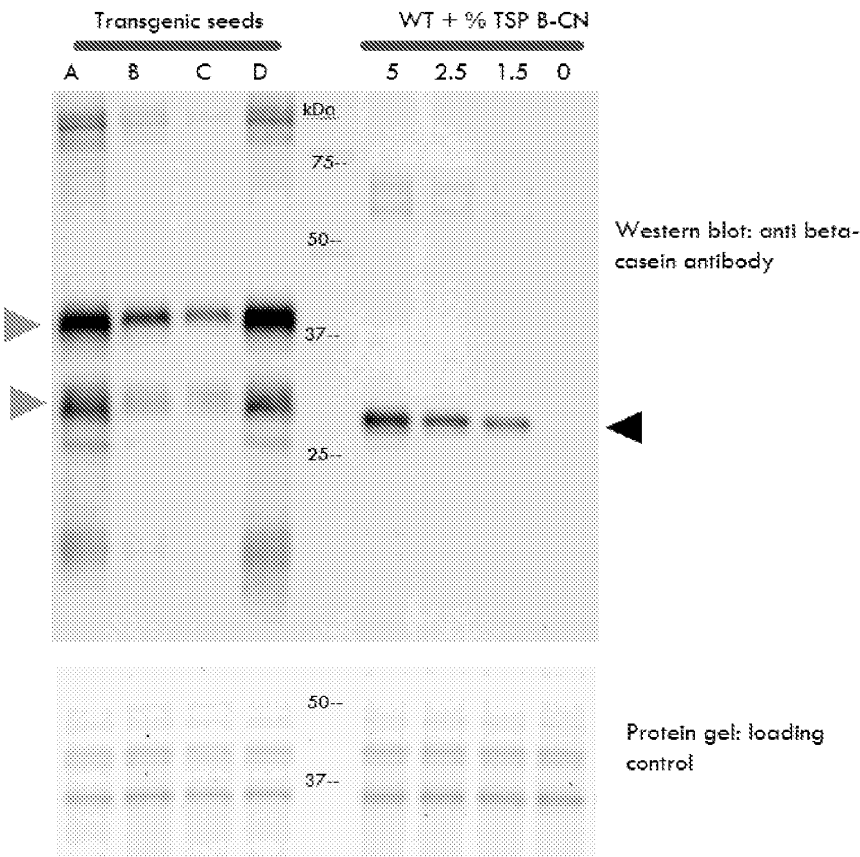
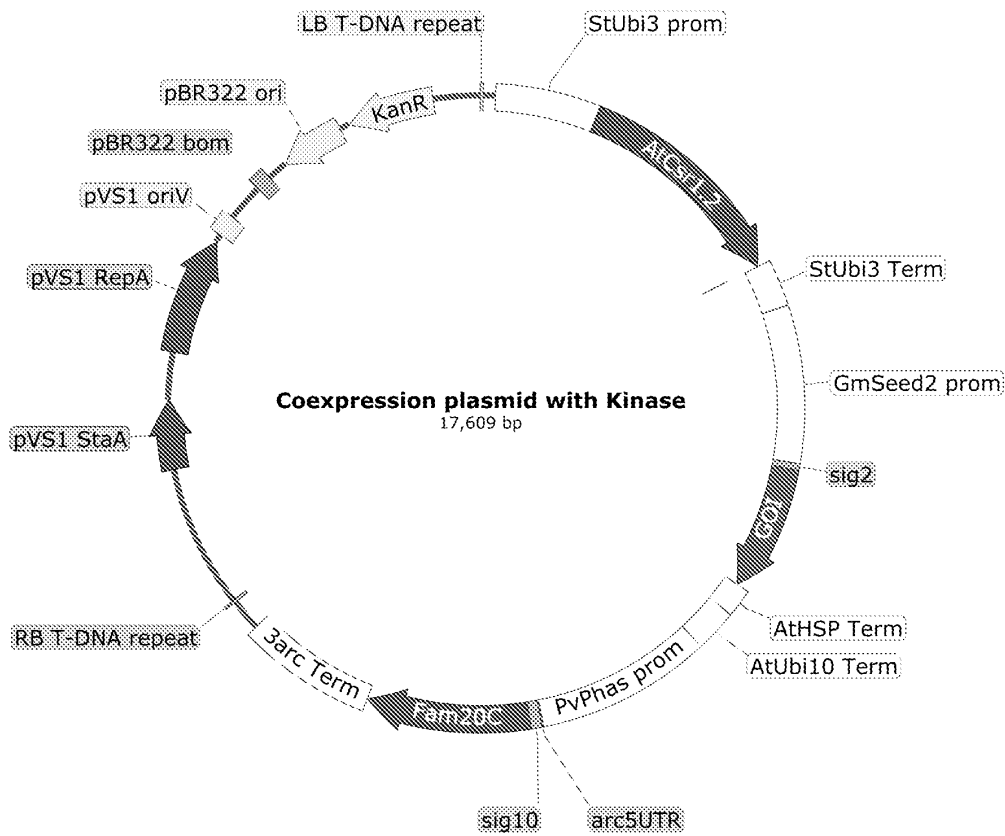


FIG. 22



Commercial beta-casein
Beta-casein fusion
TSP: total soluble proteins

FIG. 23



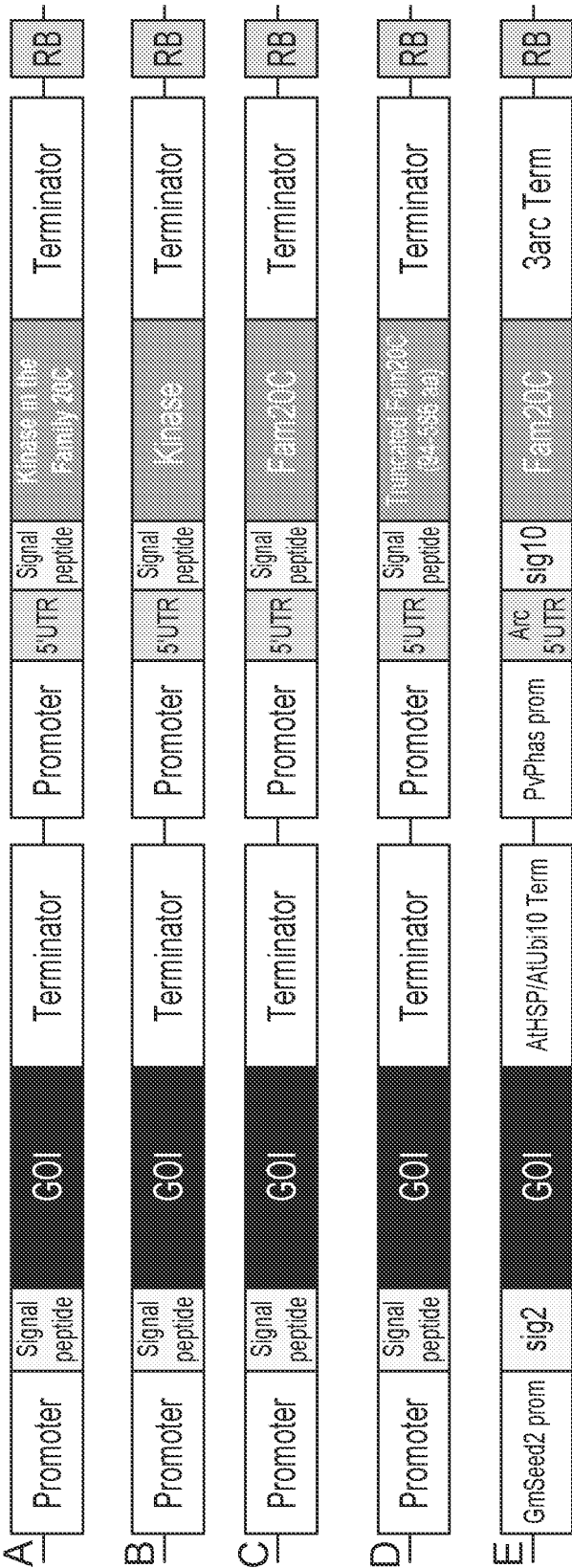


FIG. 24A-24E

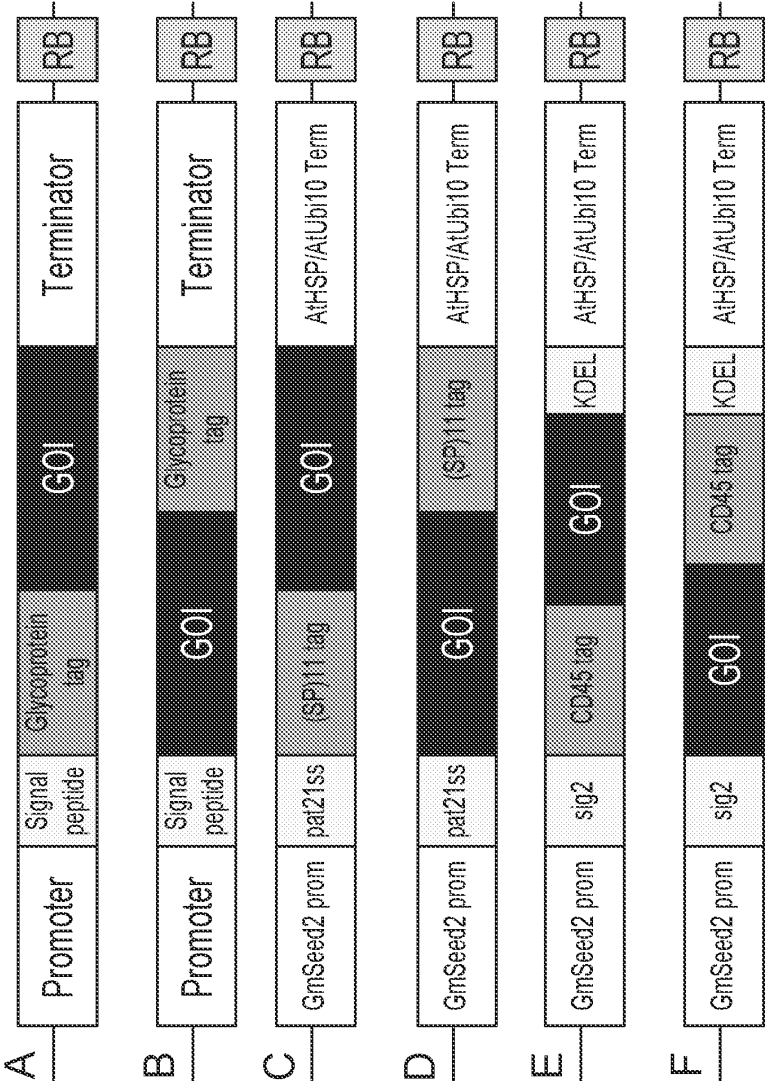
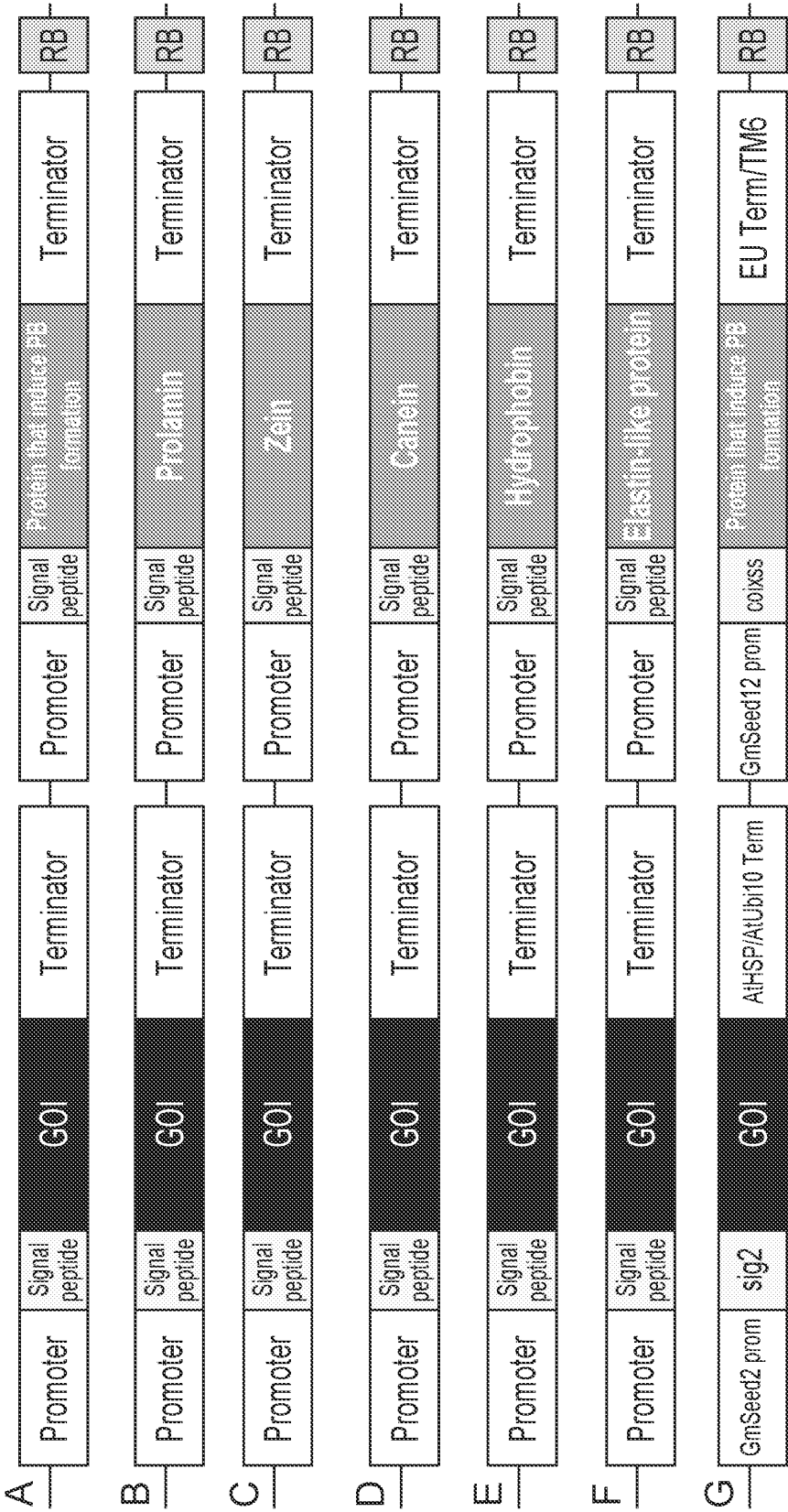


FIG. 25A-25F

FIG. 26A-26G



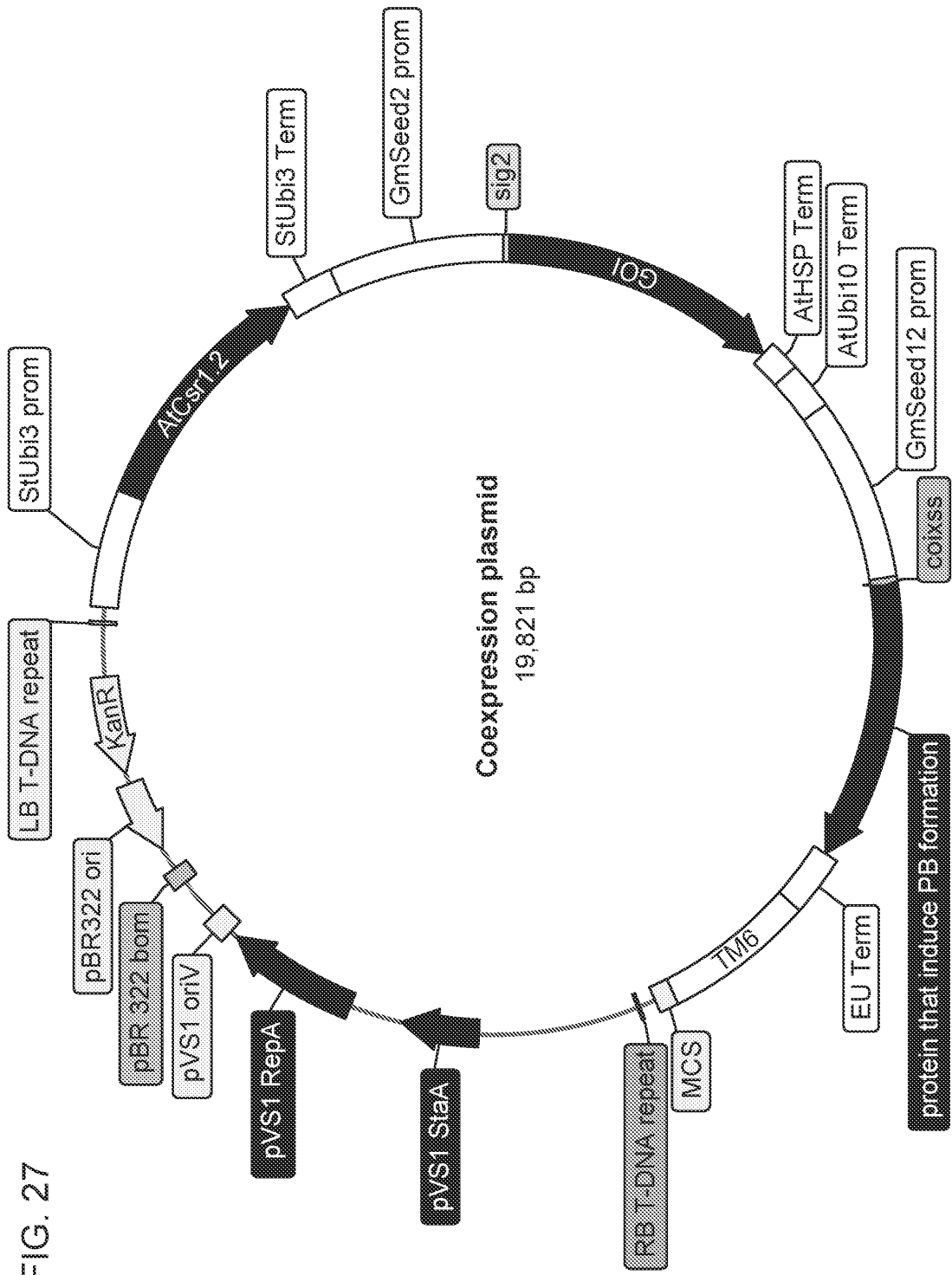


FIG. 27

FIG. 28



A: 75% Kappa, 25% Beta. Melt =2

B: 100% Kappa. Melt =0

C: 50% Kappa, 50% Beta. Melt= 3

D: 100% Beta. Melt =4

FIG. 29

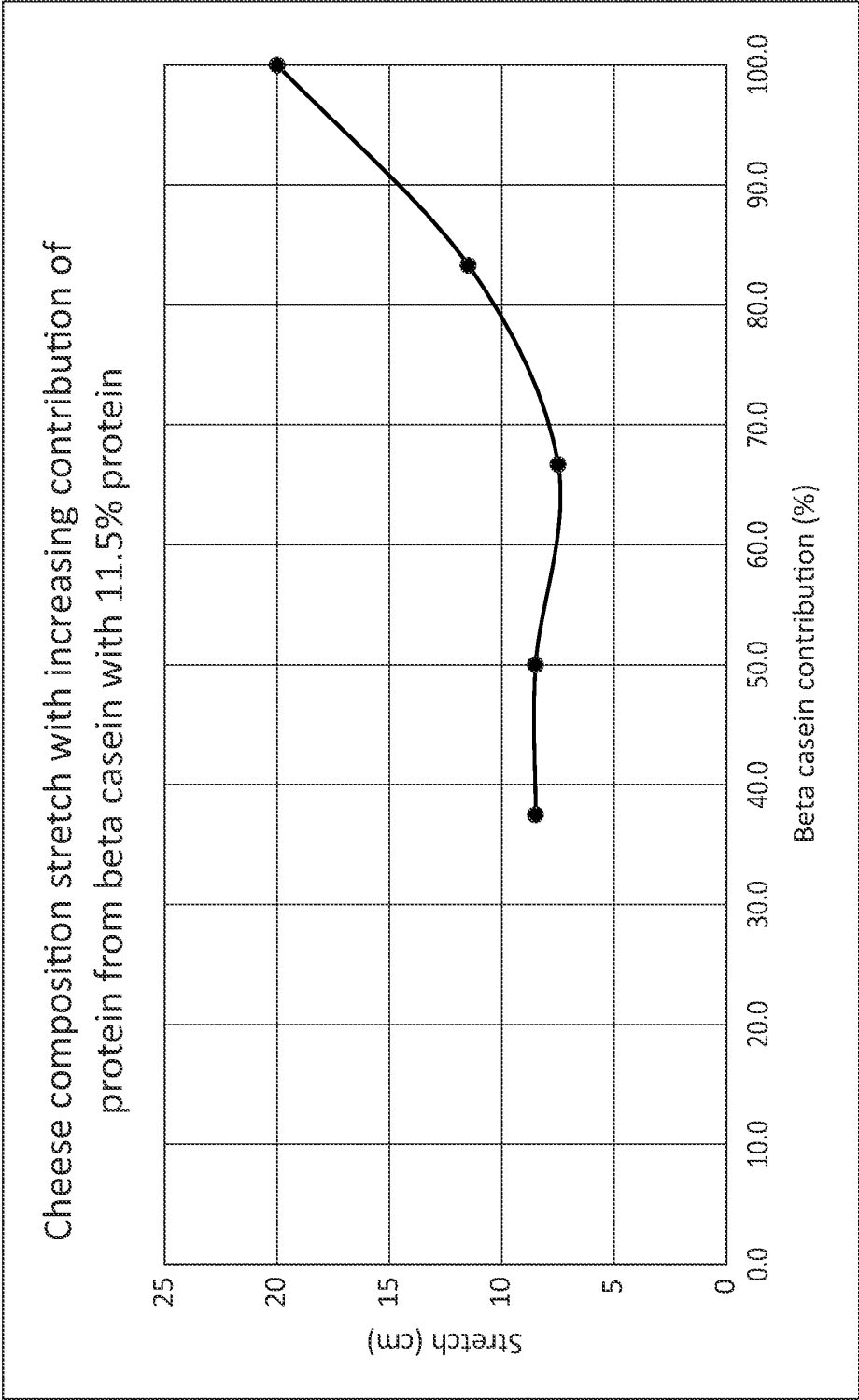


FIG. 30
Melt scores of cheese compositions with varying beta-casein content, combined with kappa- casein or alpha-caseins

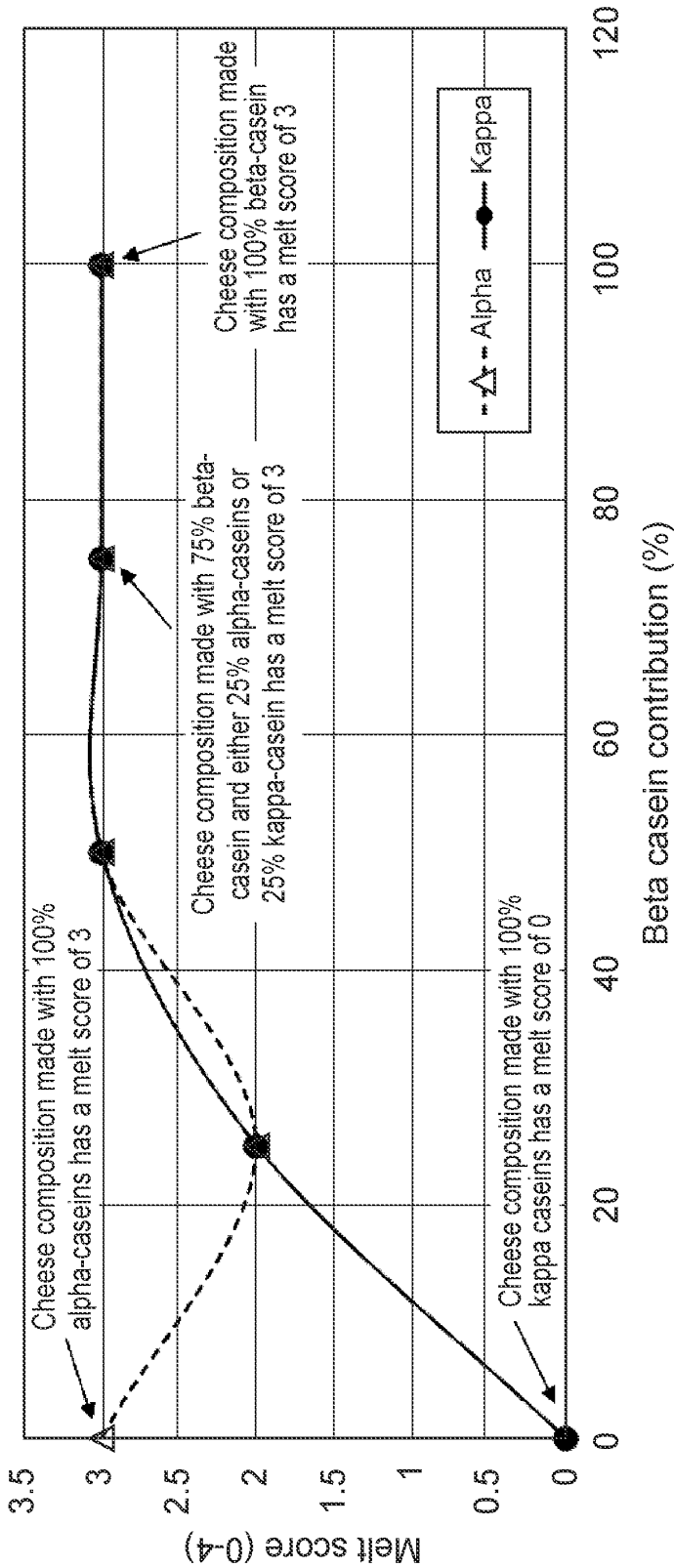


FIG. 31

Stretch of cheese compositions with varying beta-casein content, combined
with kappa- casein or alpha-caseins

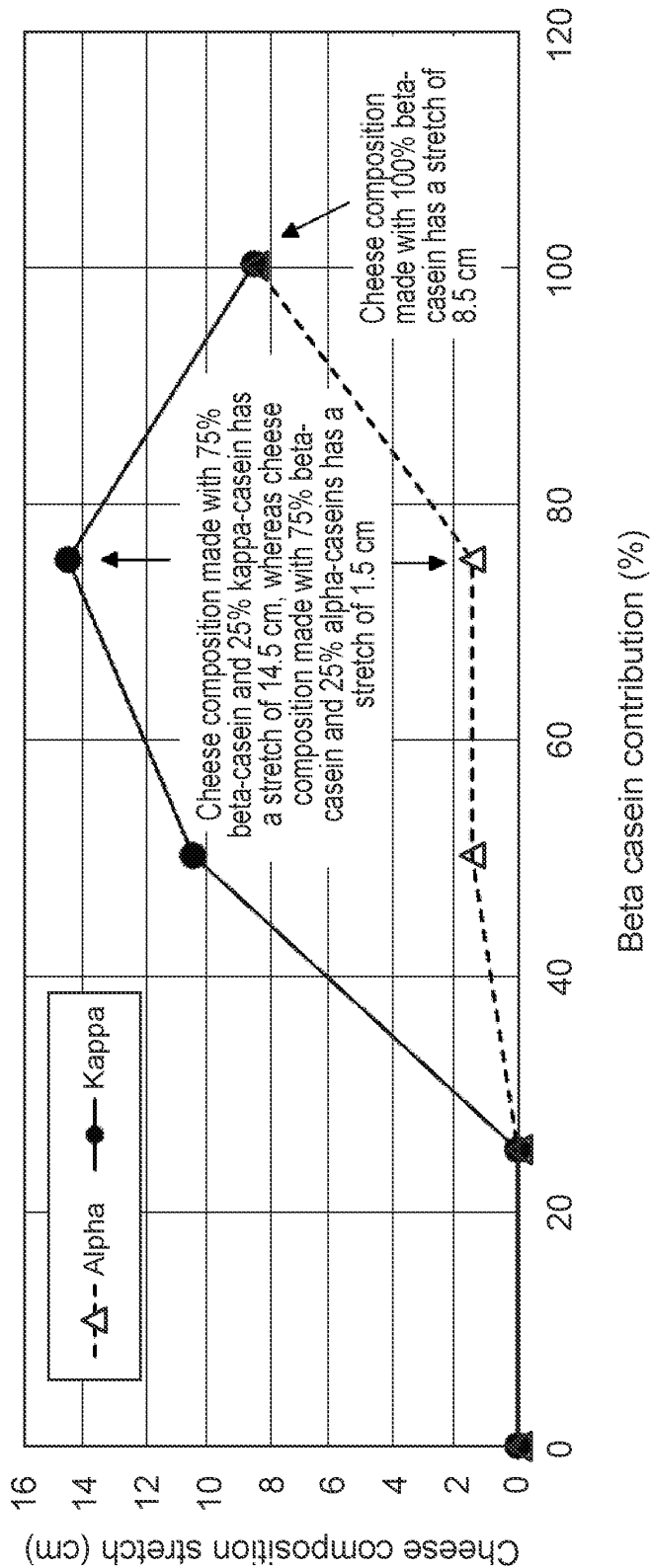


FIG. 32

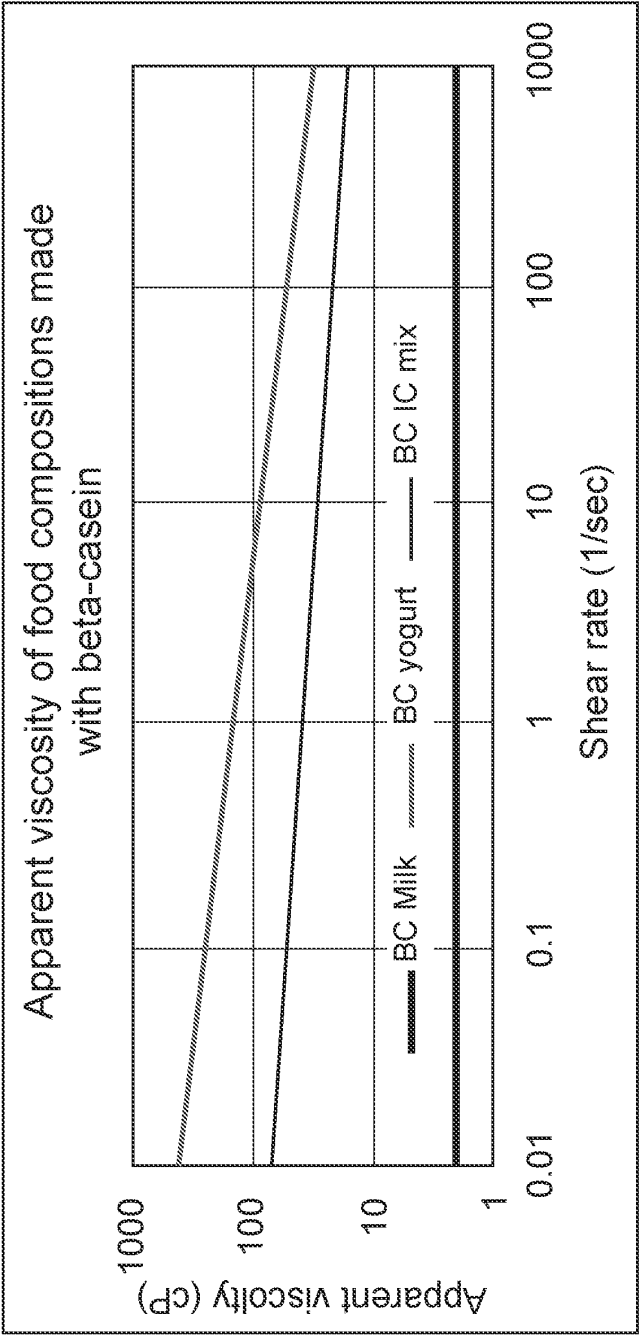


FIG. 33

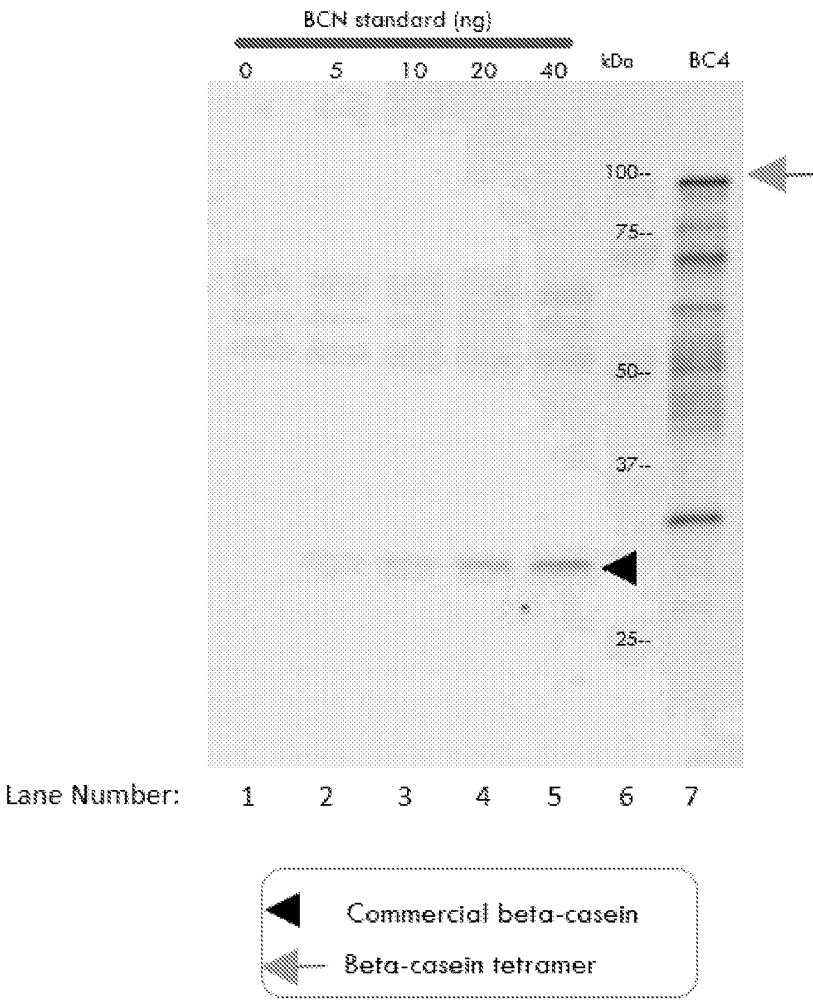


FIG. 34

