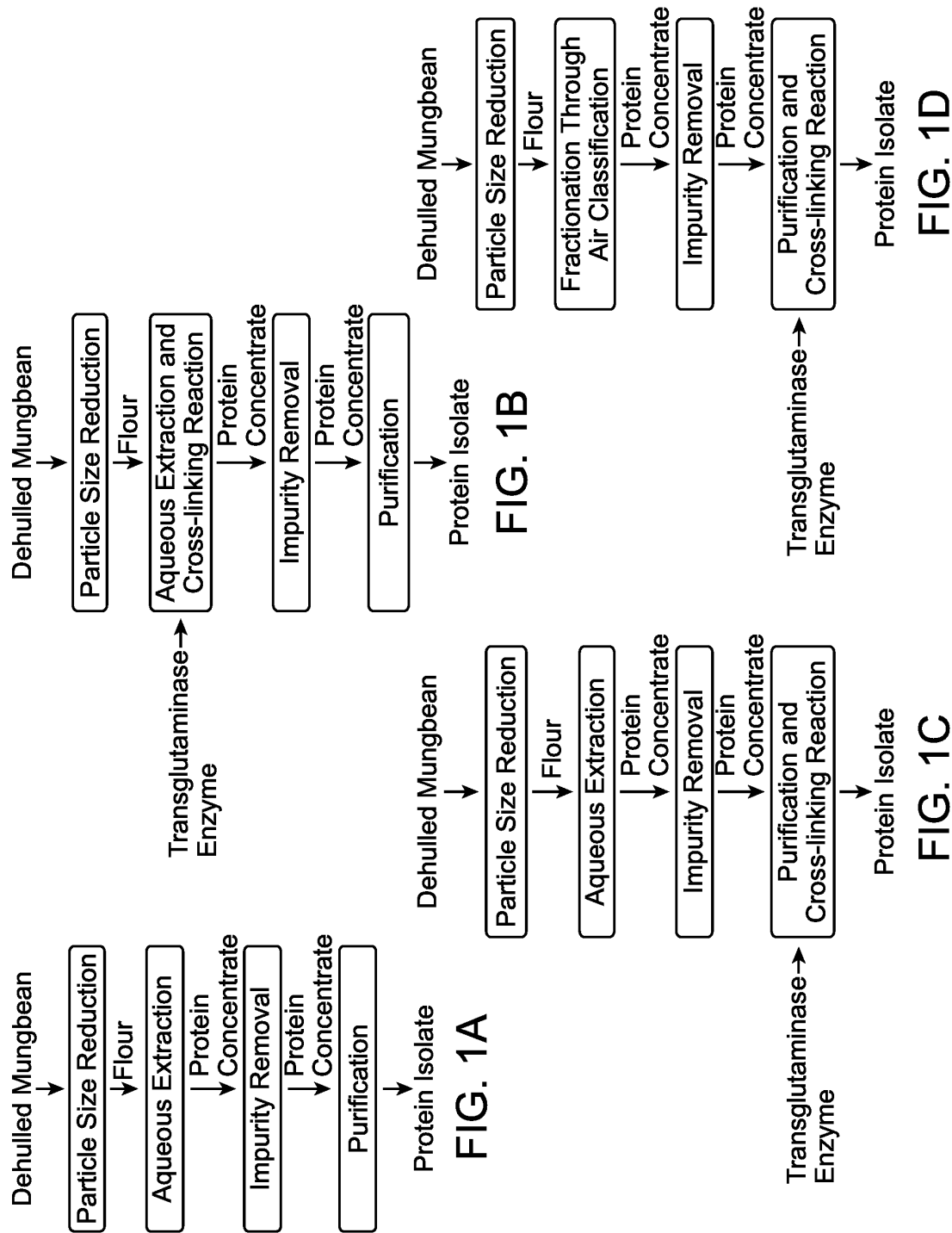




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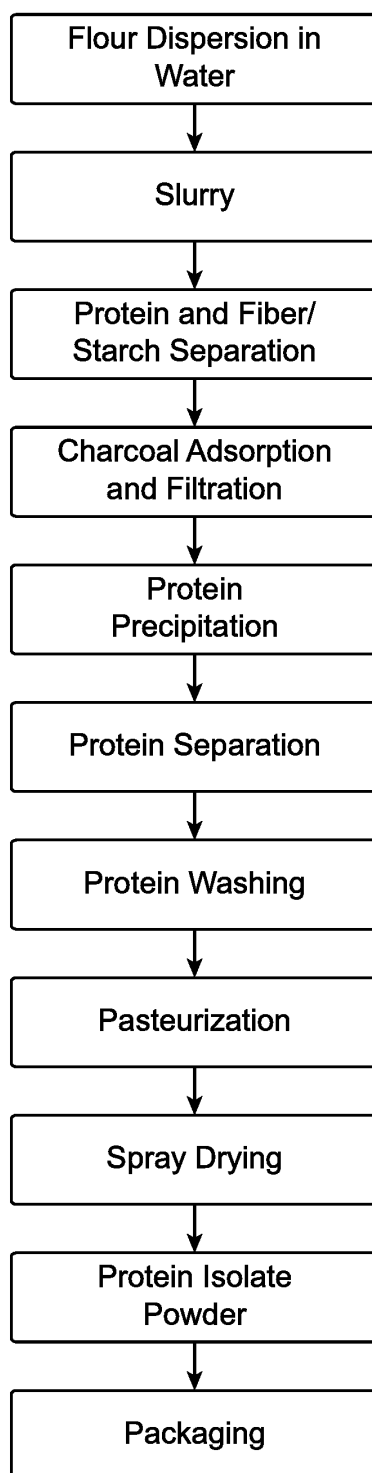


FIG. 2

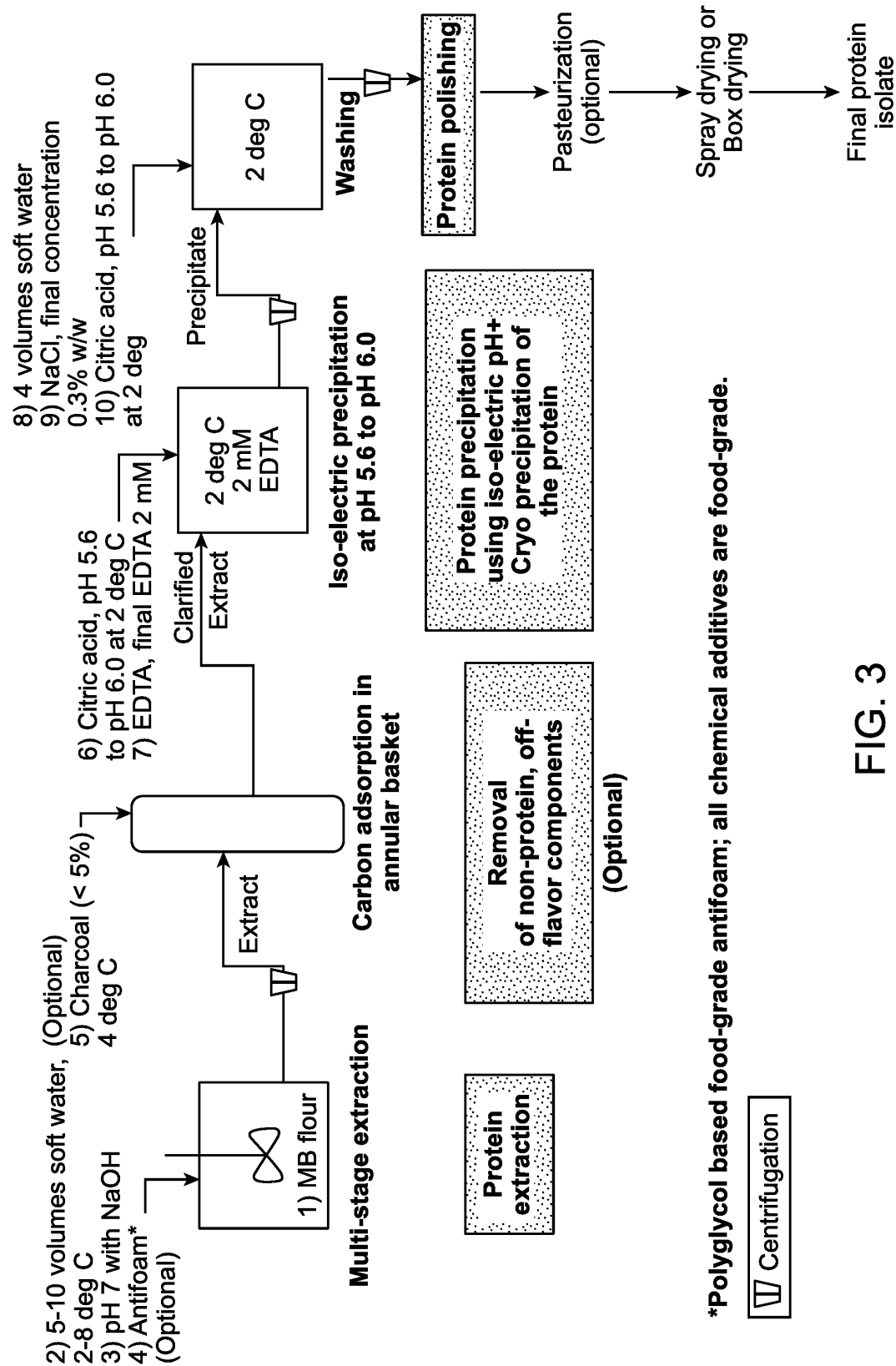


FIG. 3

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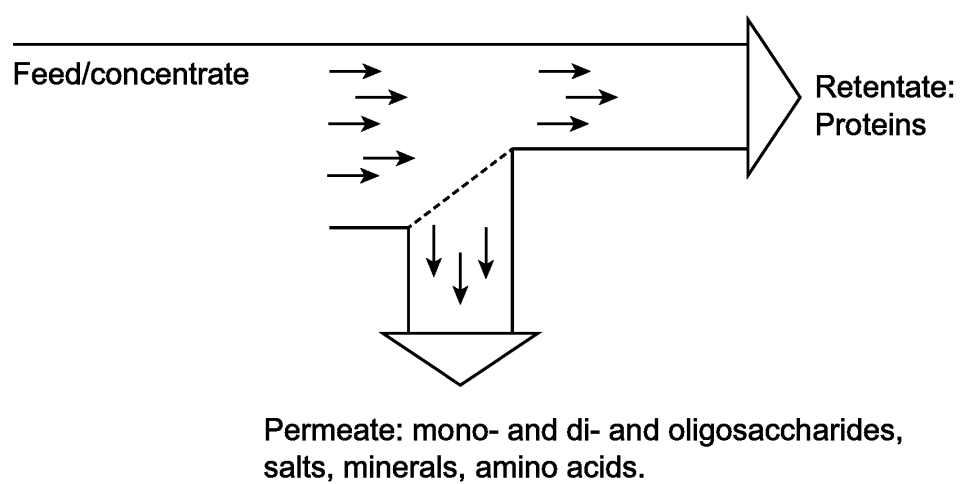


FIG. 4

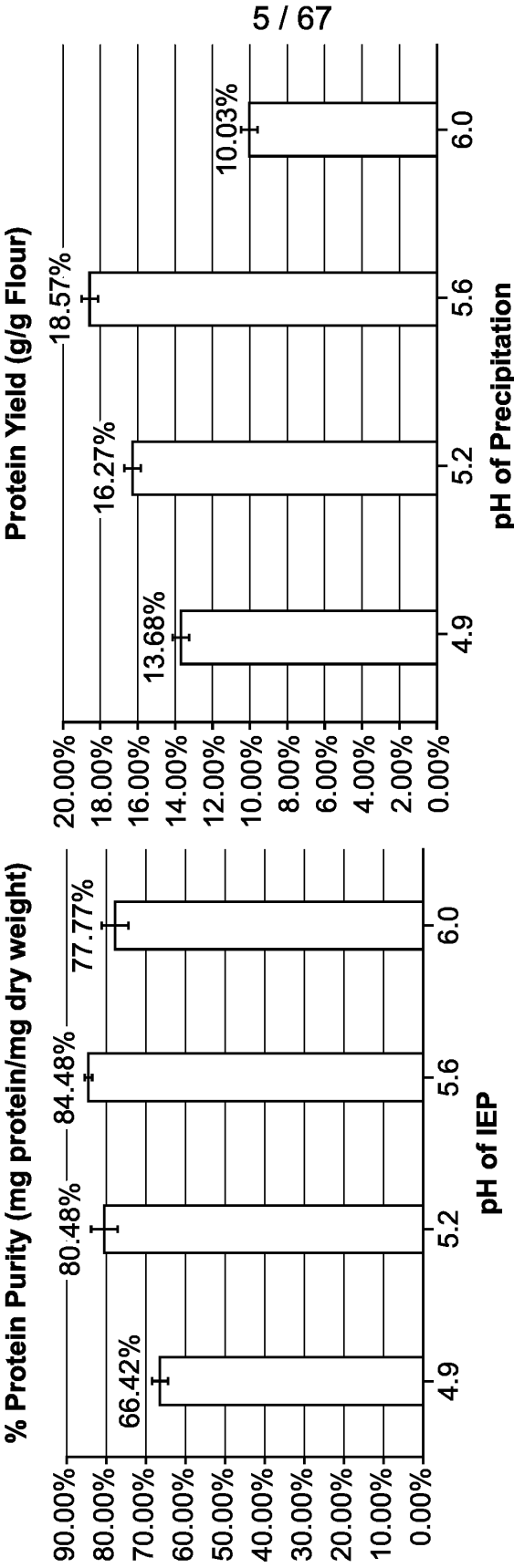


FIG. 5B

FIG. 5A

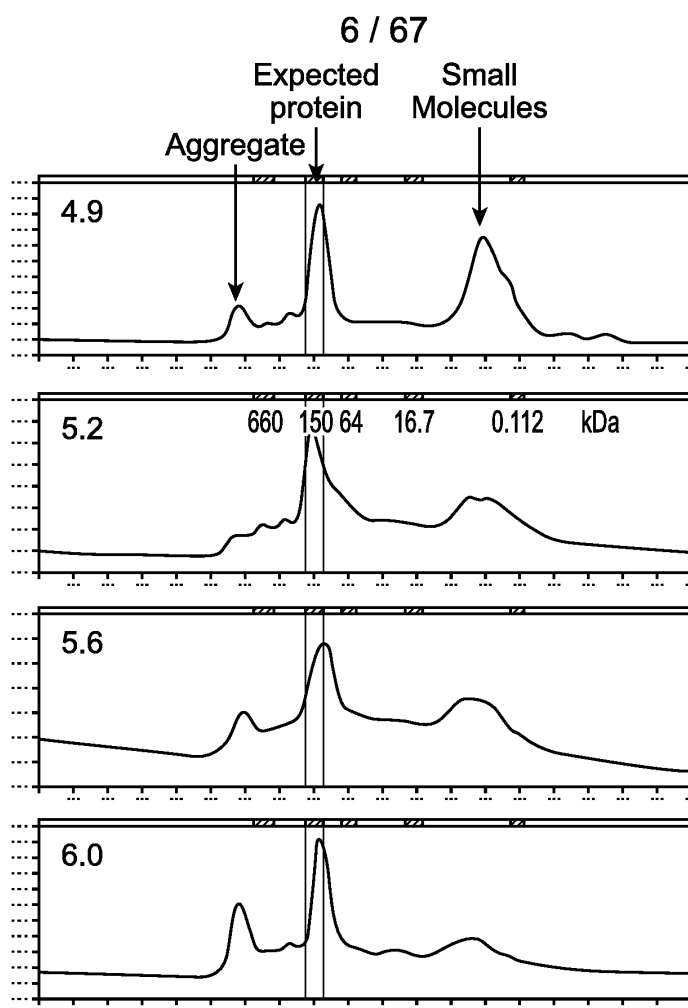


FIG. 6A

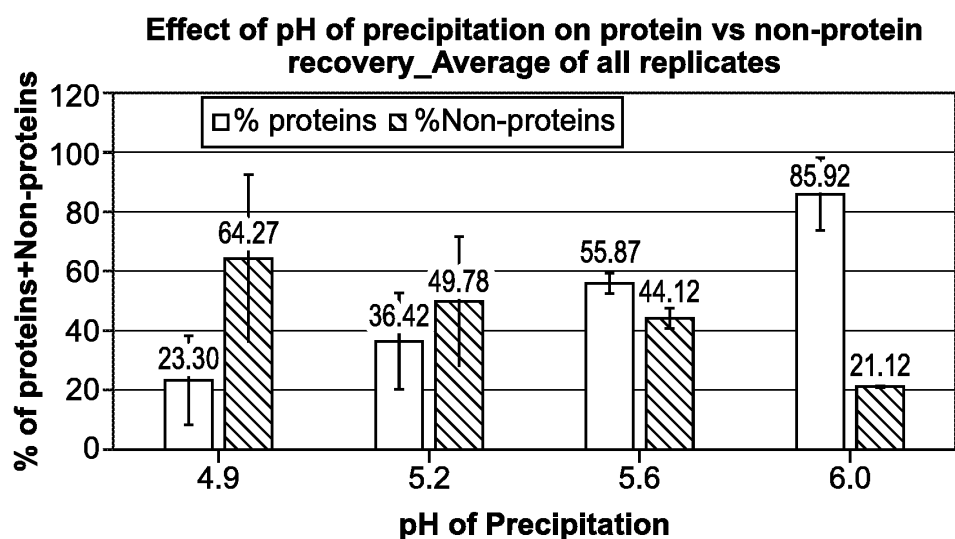


FIG. 6B

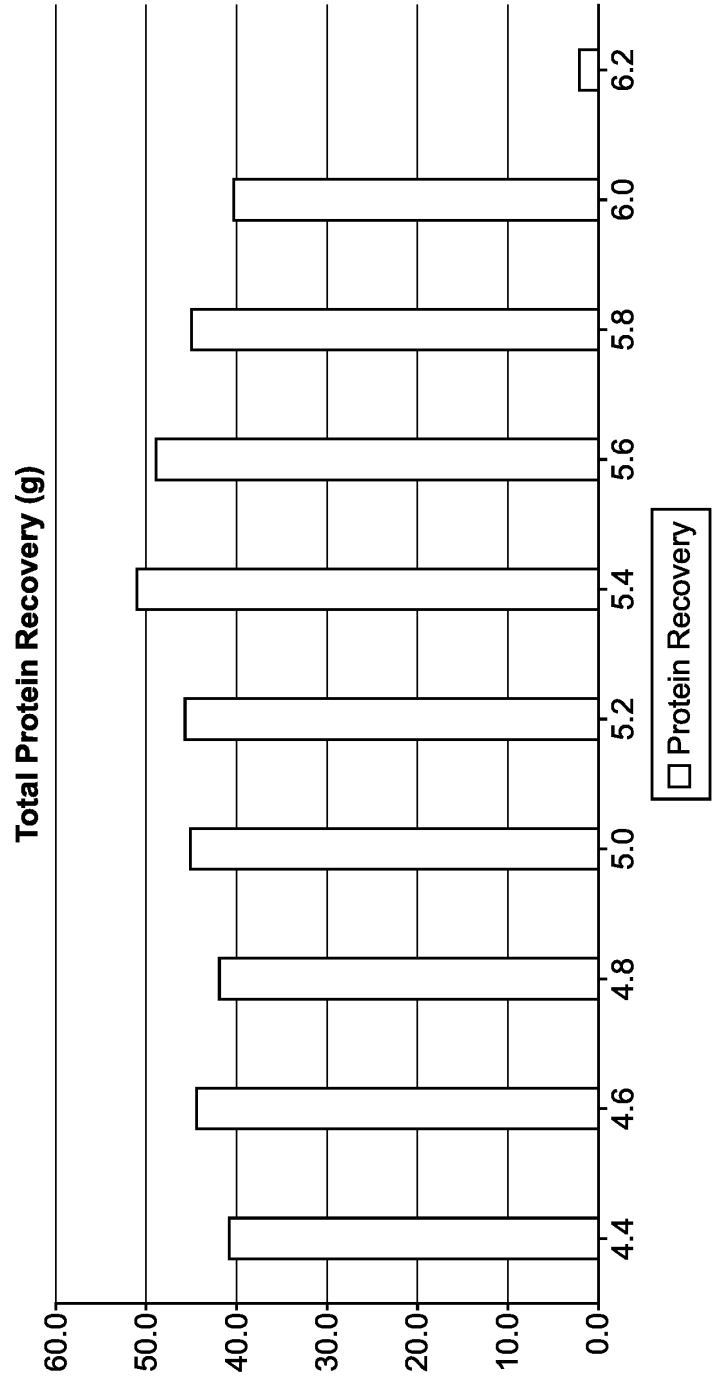


FIG. 7

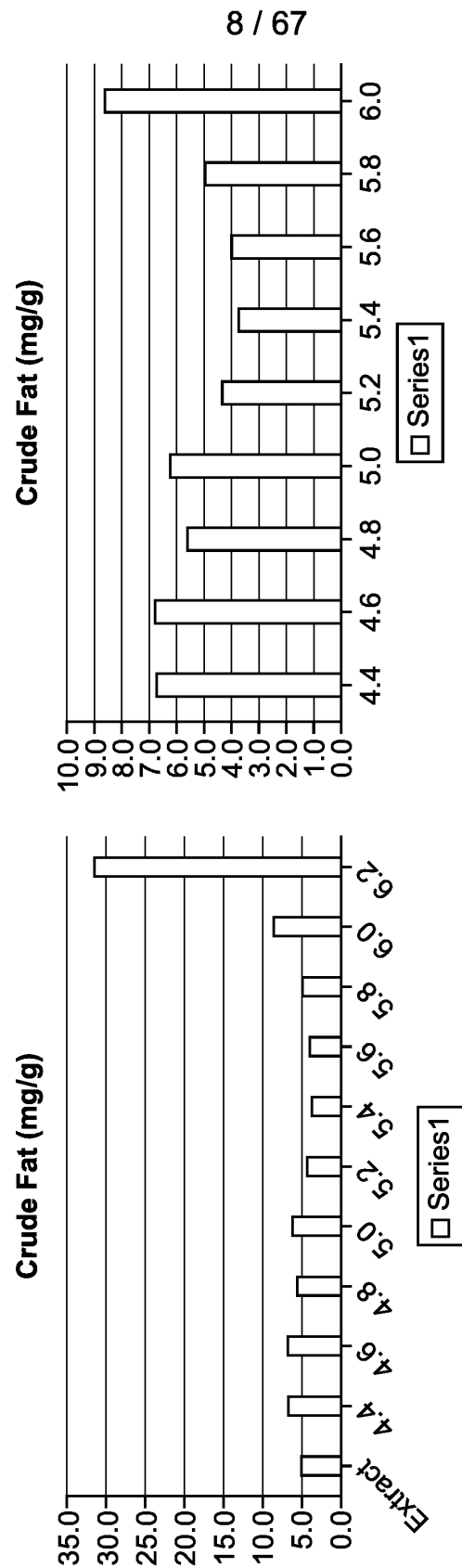


FIG. 8B

FIG. 8A

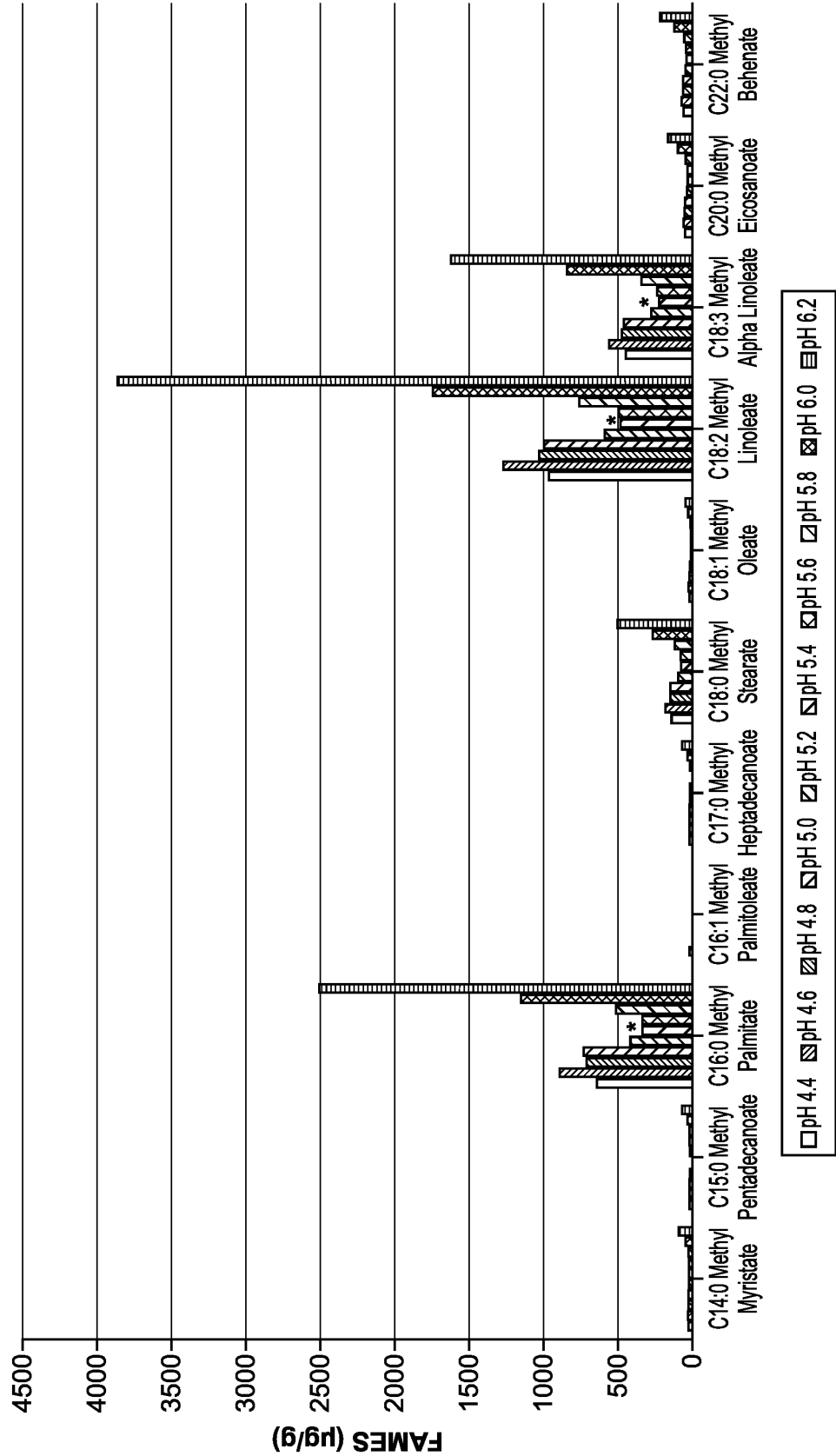


FIG. 9A

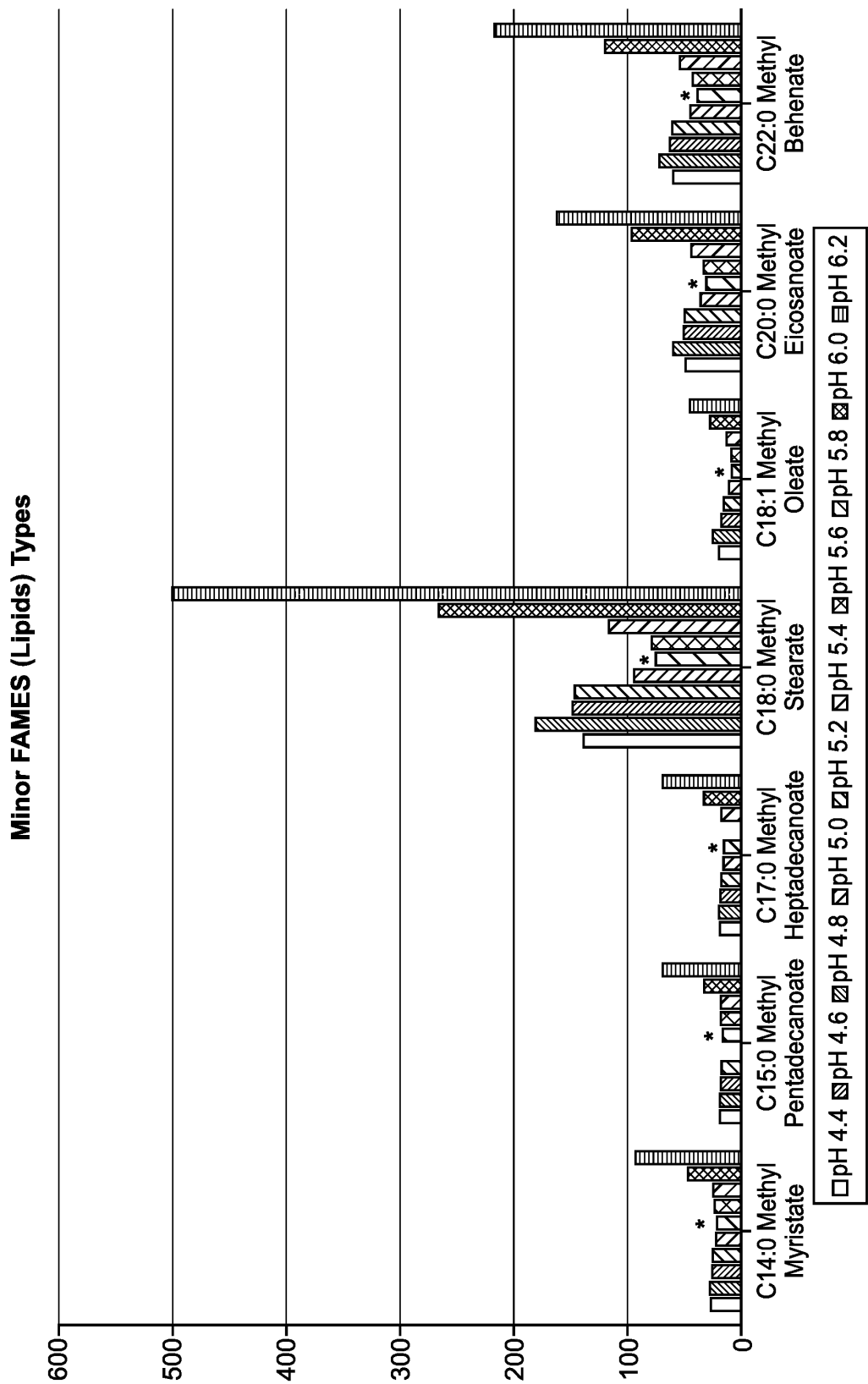
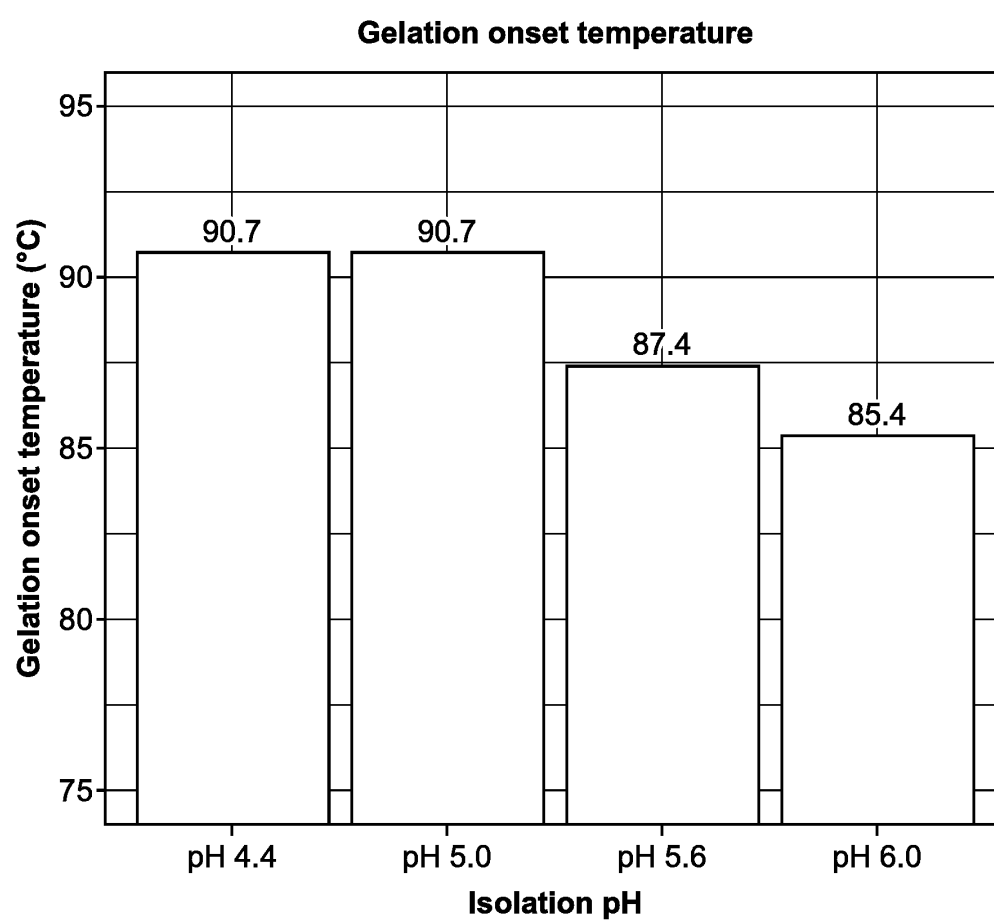


FIG. 9B

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**FIG. 10**

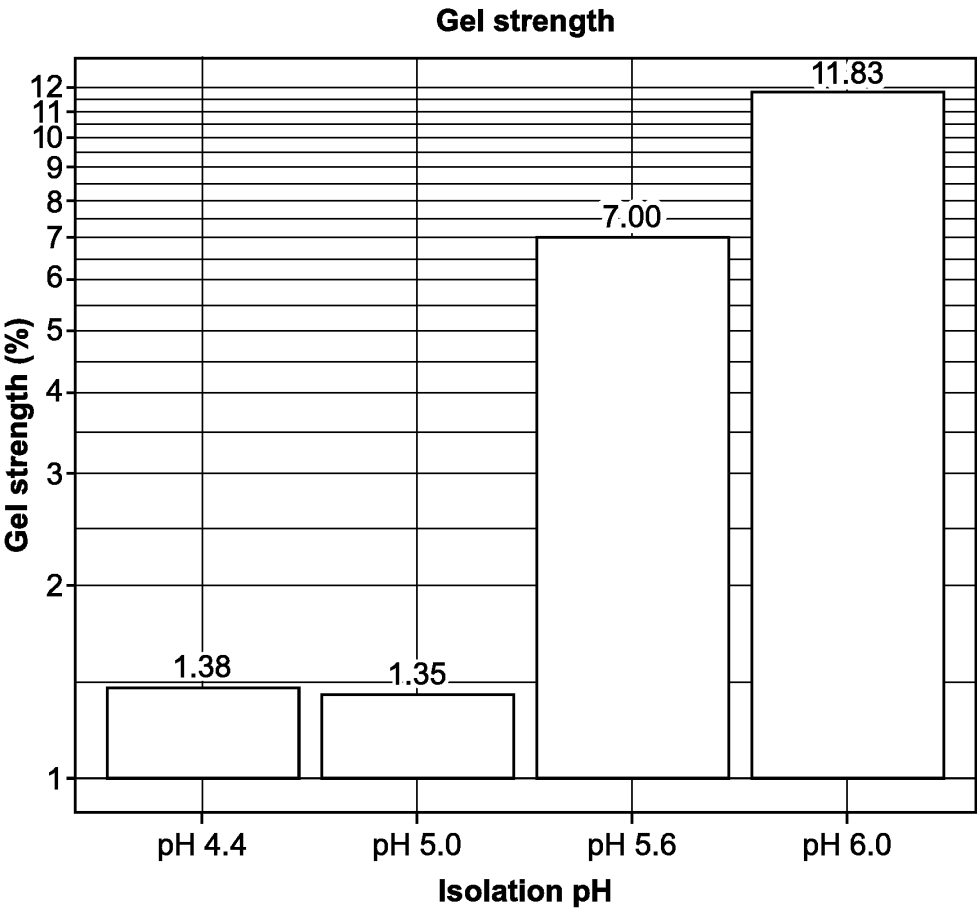
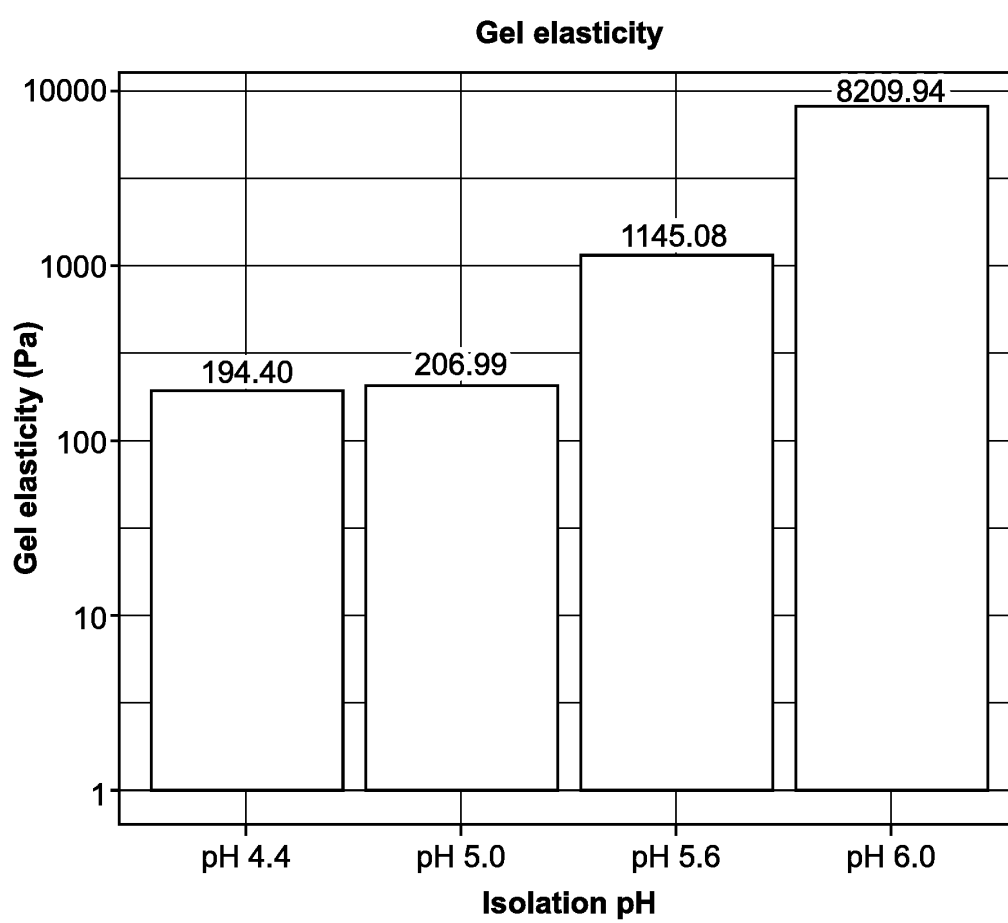


FIG . 11

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**FIG. 12**

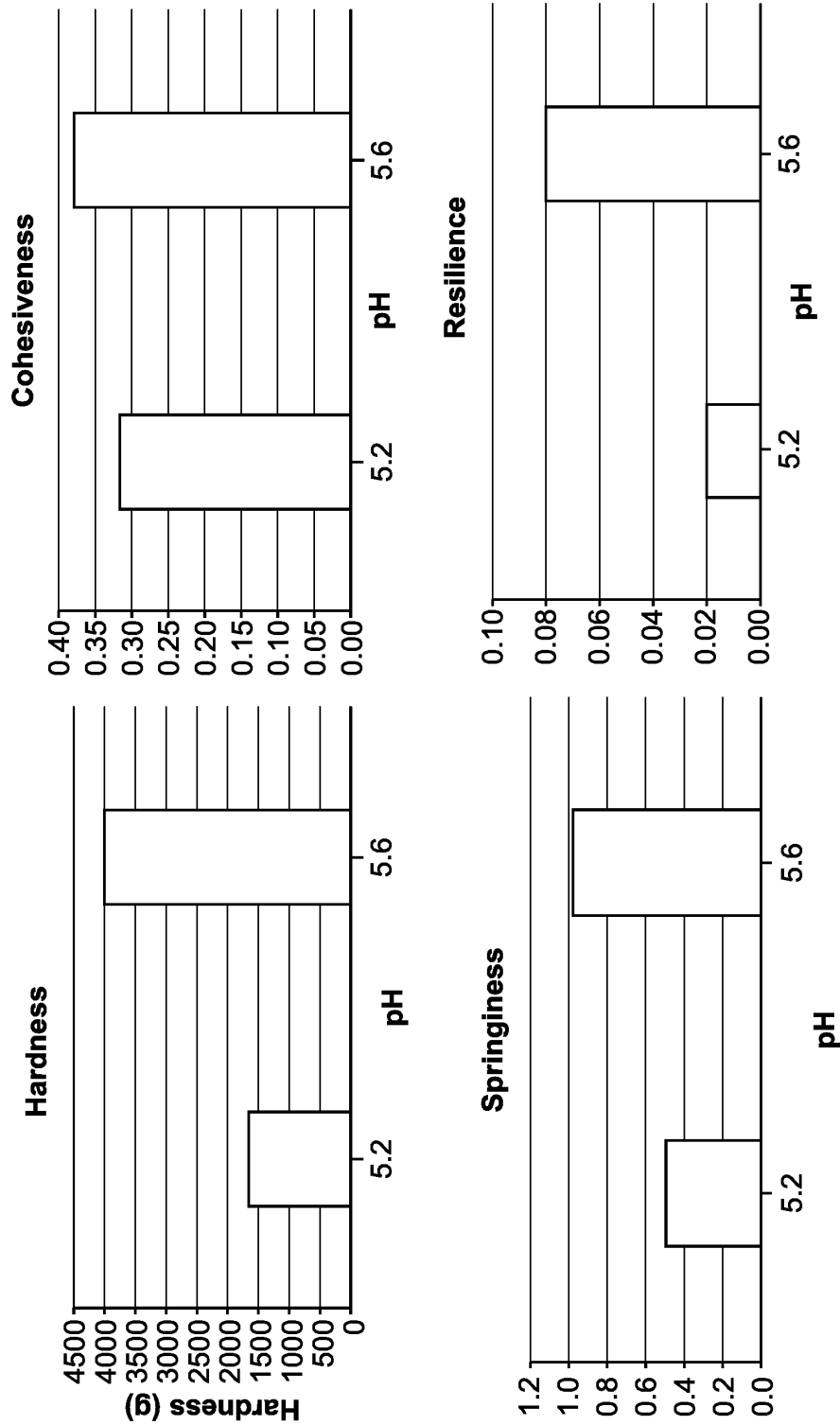


FIG. 13

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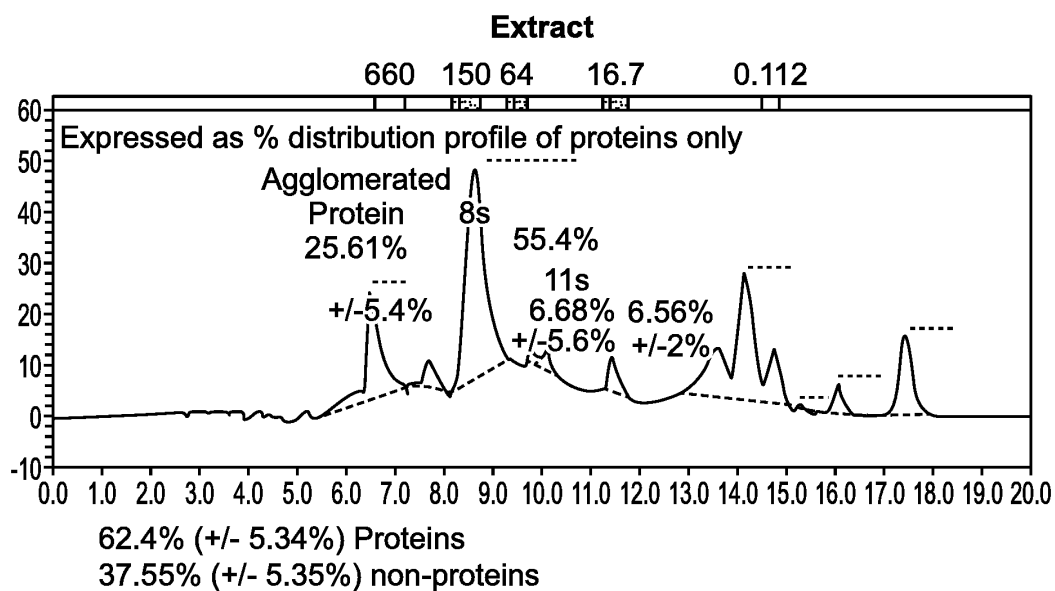


FIG. 14A

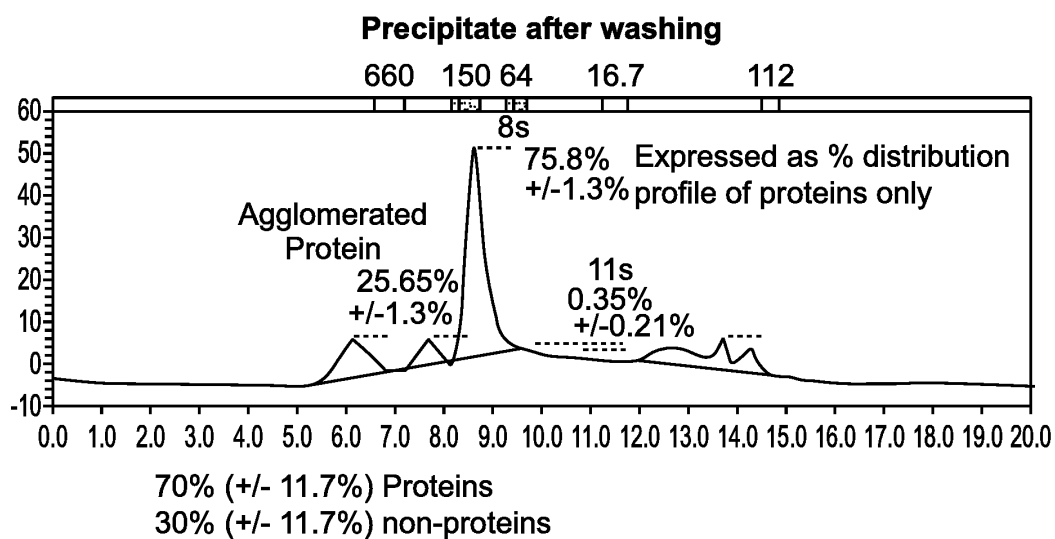


FIG. 14B

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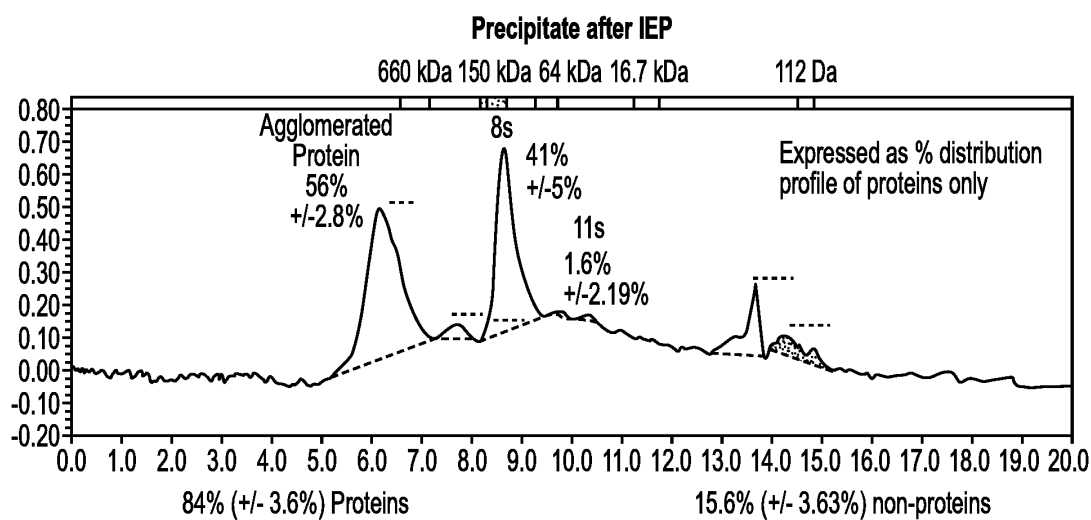


FIG. 14C

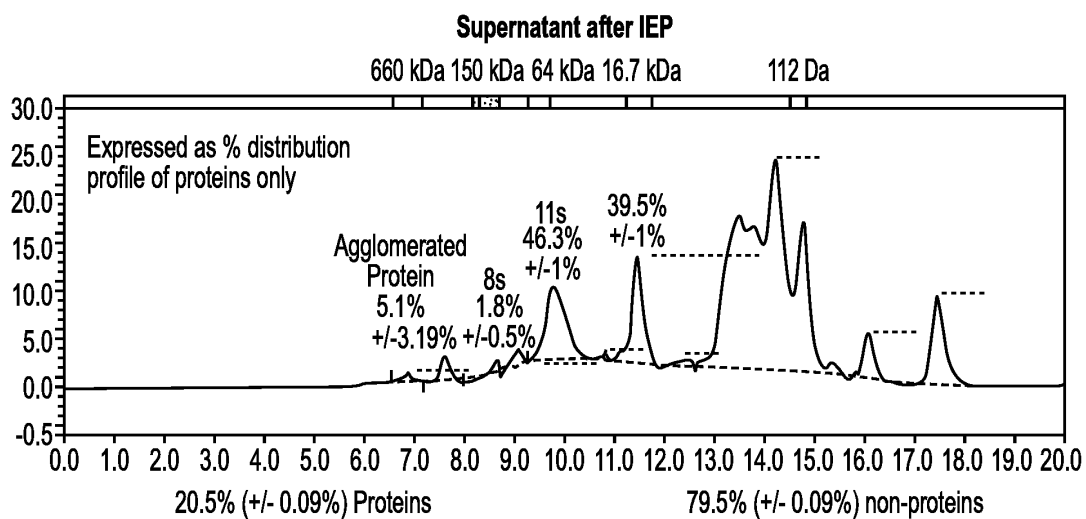


FIG. 14D

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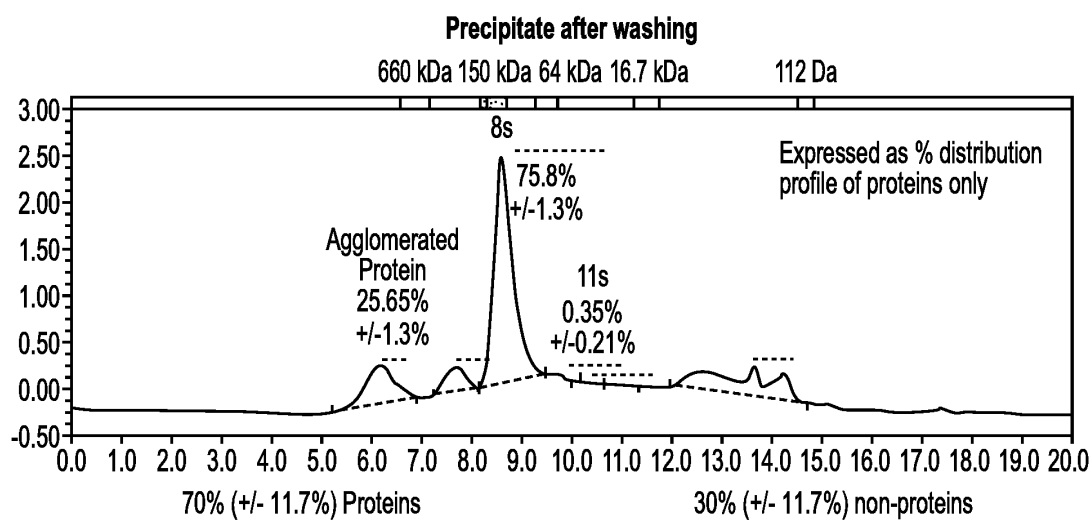


FIG. 14E

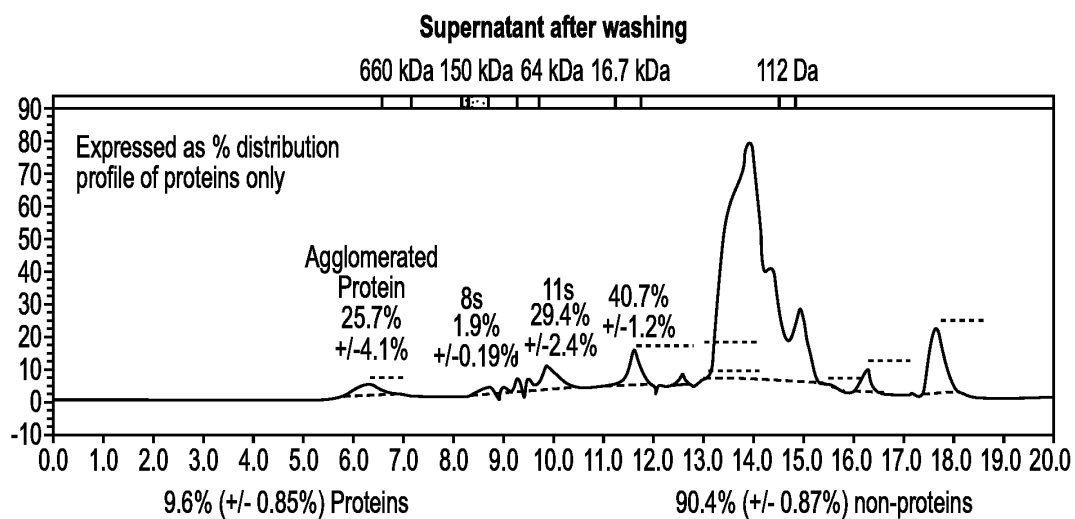


FIG. 14F

Global Protein alignment. Reference molecule: SEQ ID 1, Region 1 to 453
Sequences: 12. Scoring matrix: BLOSUM 62

Sequence	Start	End	#Match	NonMatch	%Match
SEQ ID 1	1	453	452	2	99
SEQ ID 2	1	453	441	13	97
SEQ ID 3	1	454	408	46	89
SEQ ID 4	1	454	383	76	83
SEQ ID 5	1	453	351	109	76
SEQ ID 6	1	379	381	72	84
SEQ ID 7	1	431	366	87	80
SEQ ID 8	1	431	254	200	55
SEQ ID 9	1	338	190	269	41
SEQ ID 10	1	246	108	550	16
SEQ ID 11	1	613	307	233	56
SEQ ID 12	1	532			

Global Protein alignment. Reference molecule: SEQ ID 1, Region 1 to 453
Sequences: 12. Scoring matrix: BLOSUM 62

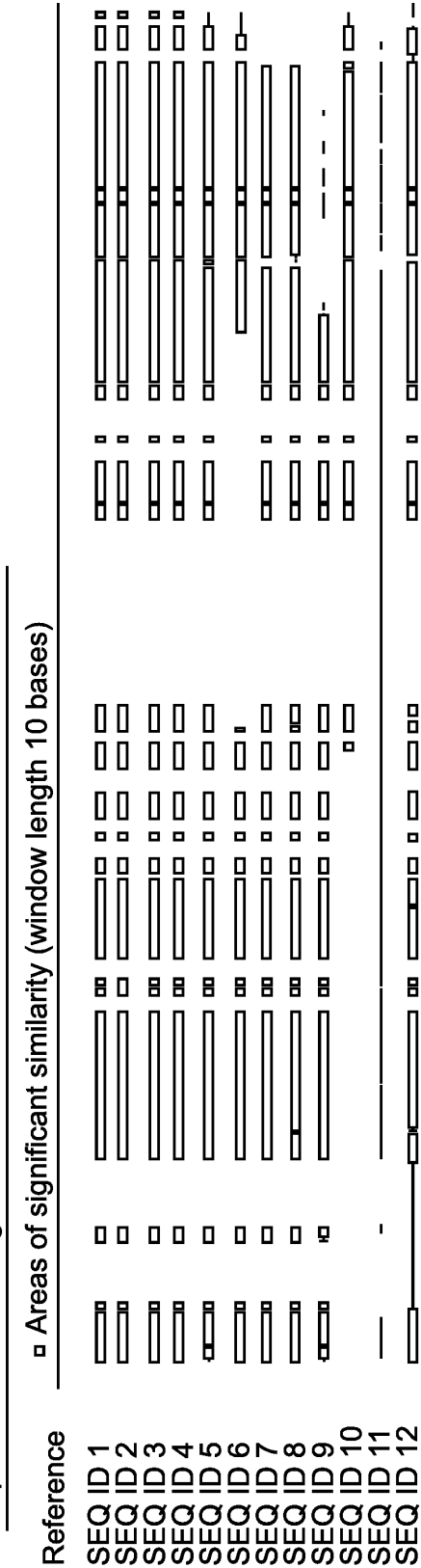


FIG. 15

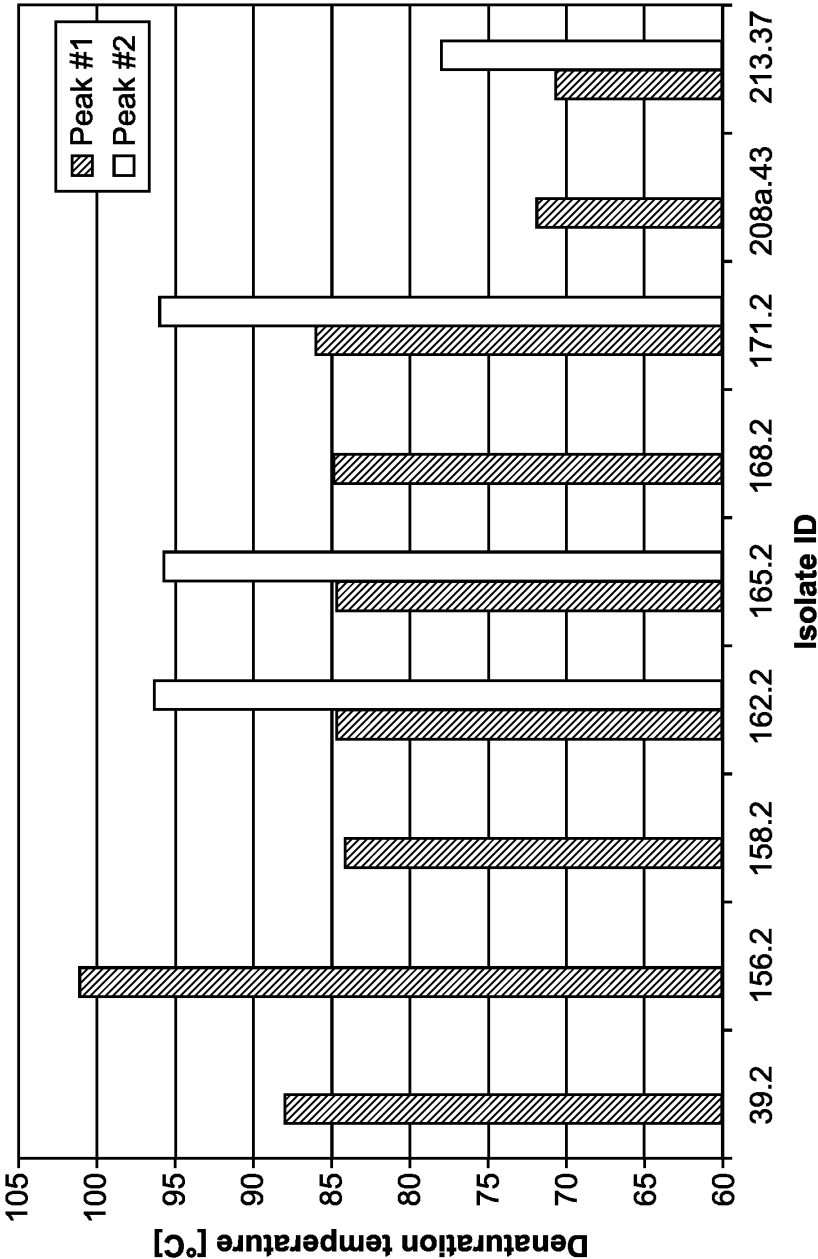


FIG. 16

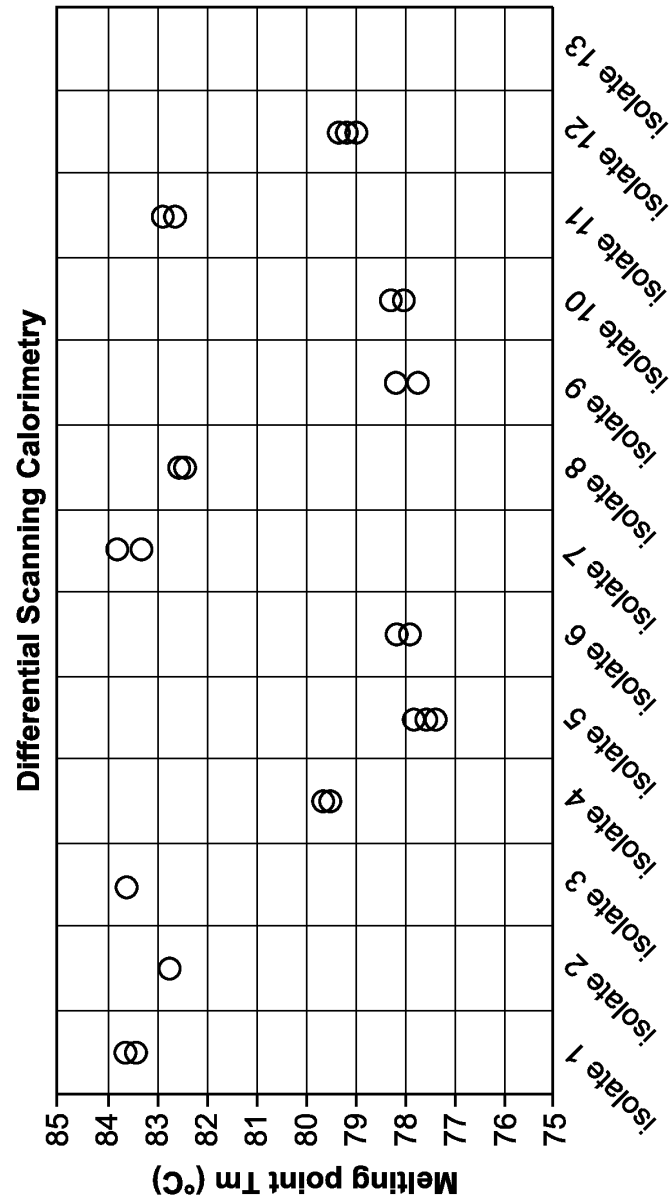


FIG. 17

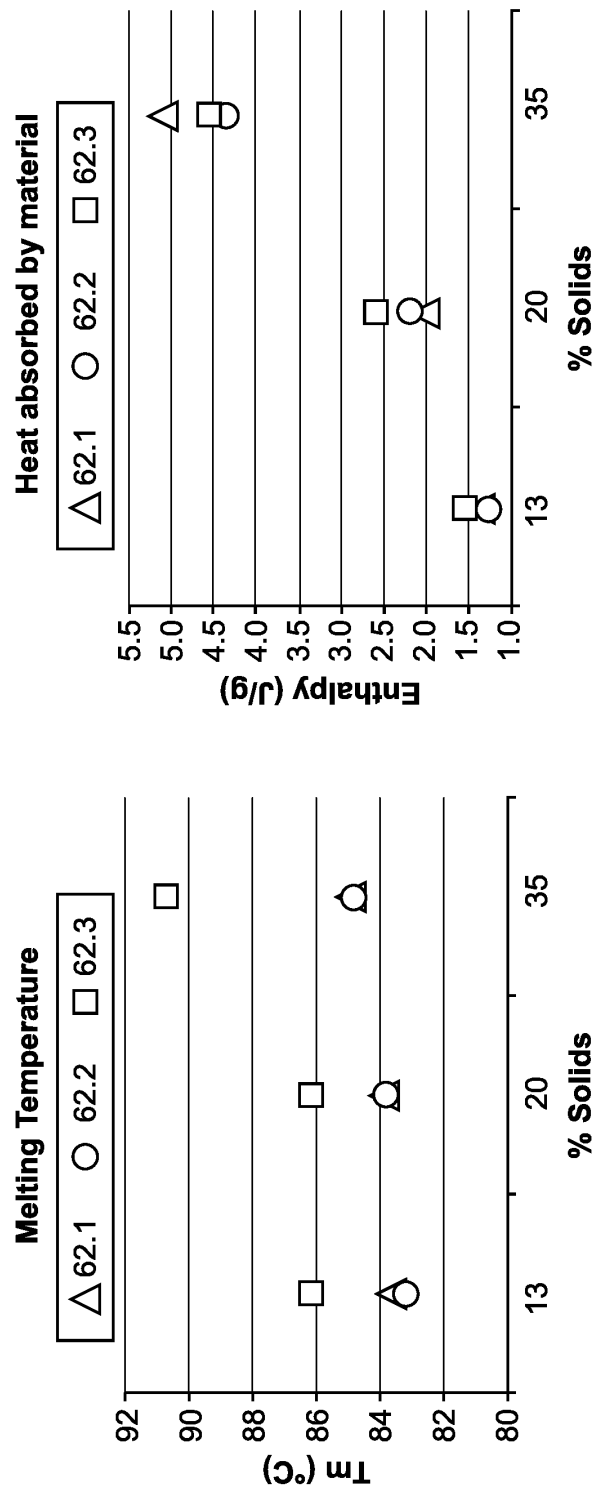


FIG. 18

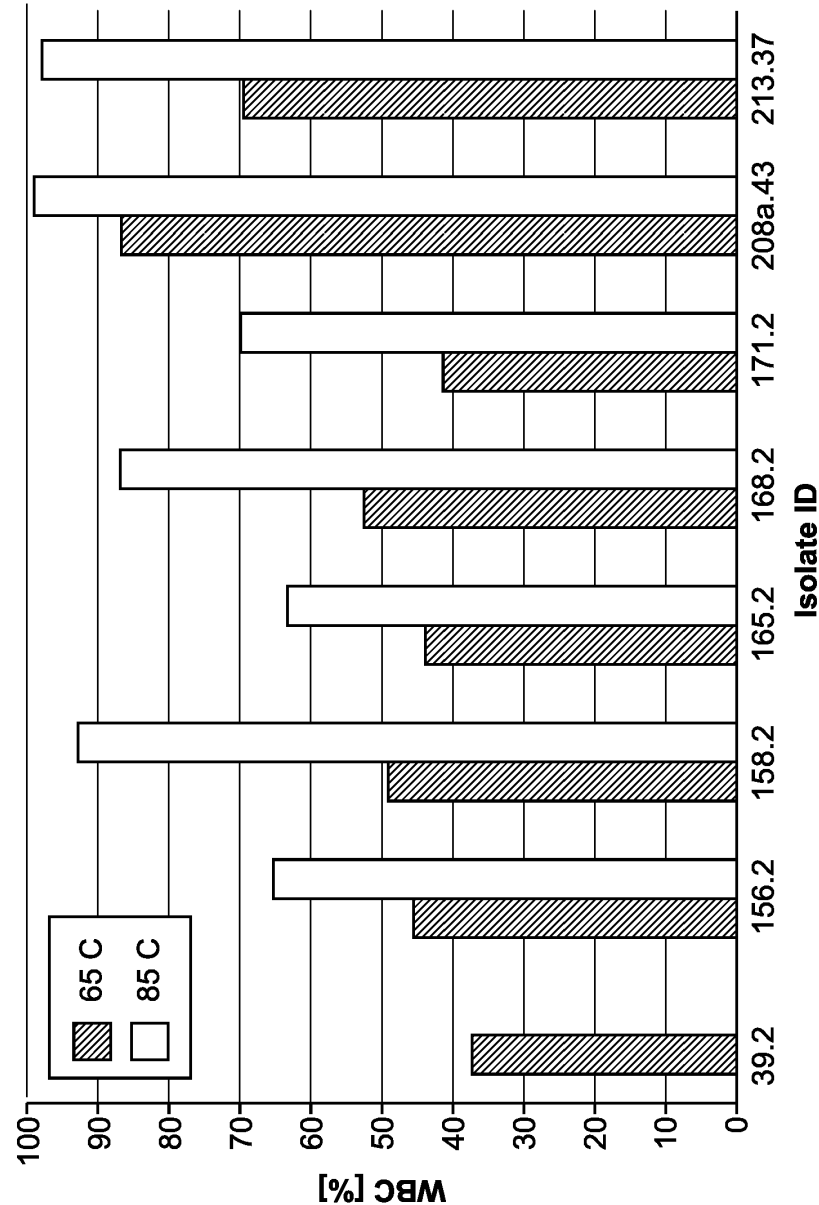


FIG. 19

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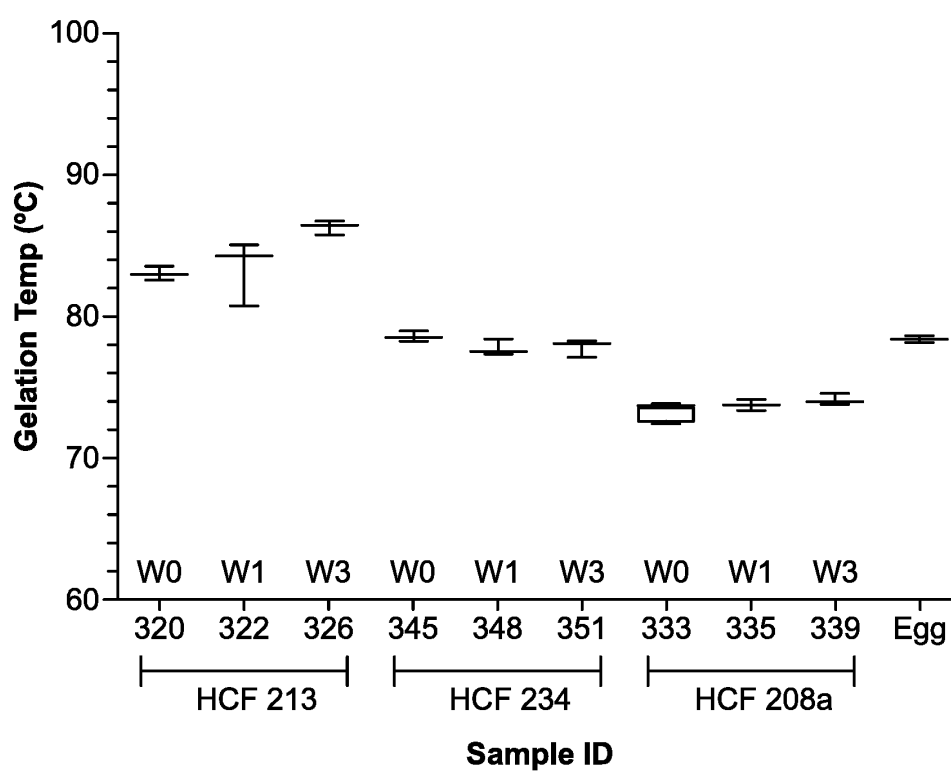


FIG. 20

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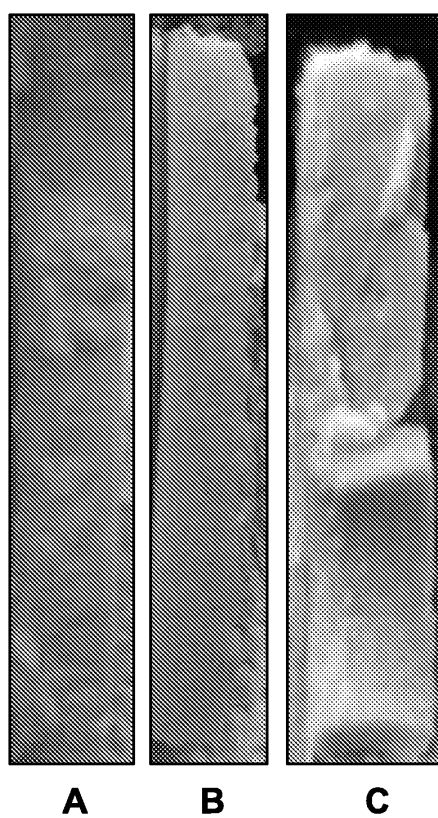


FIG. 21

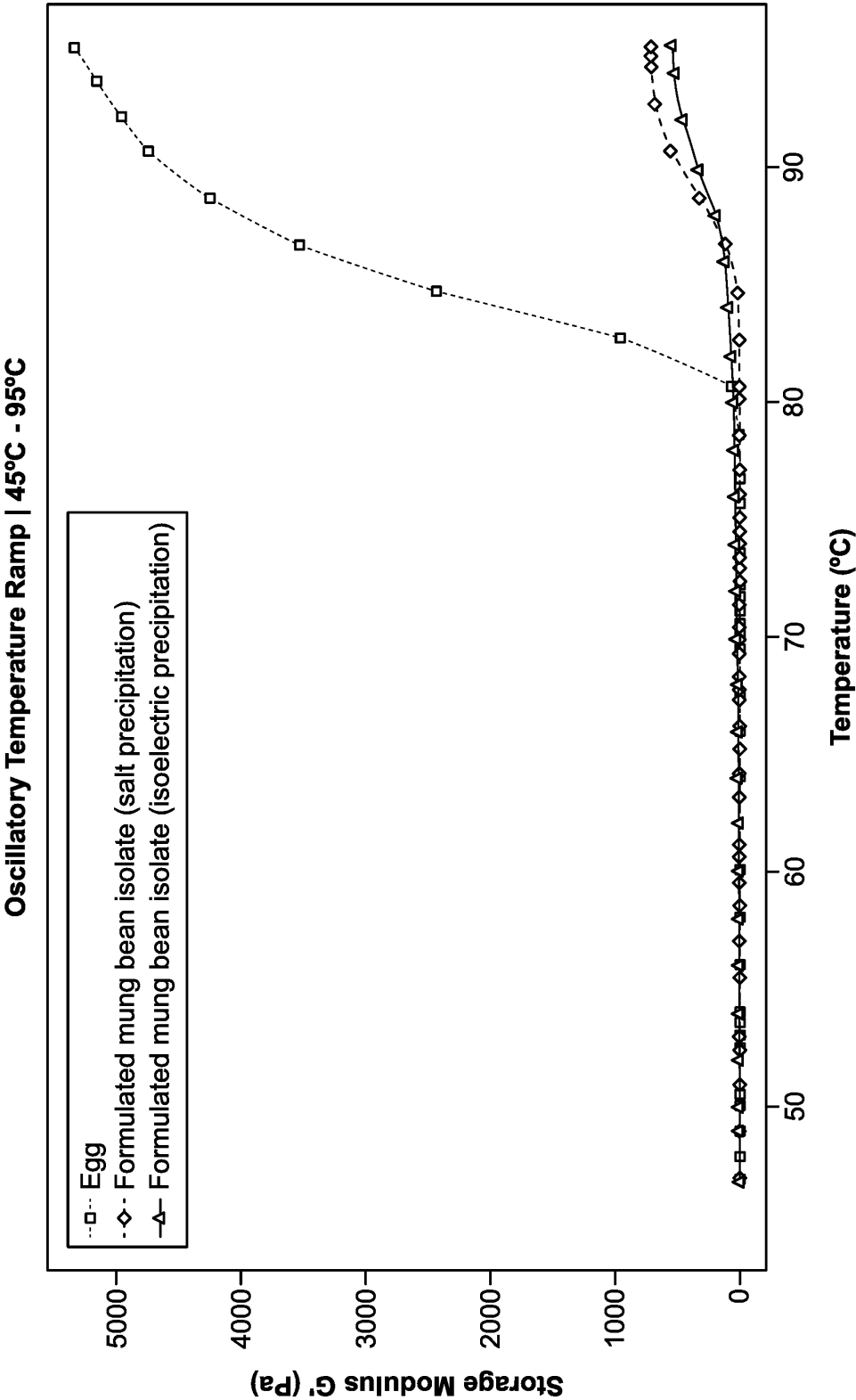


FIG. 22

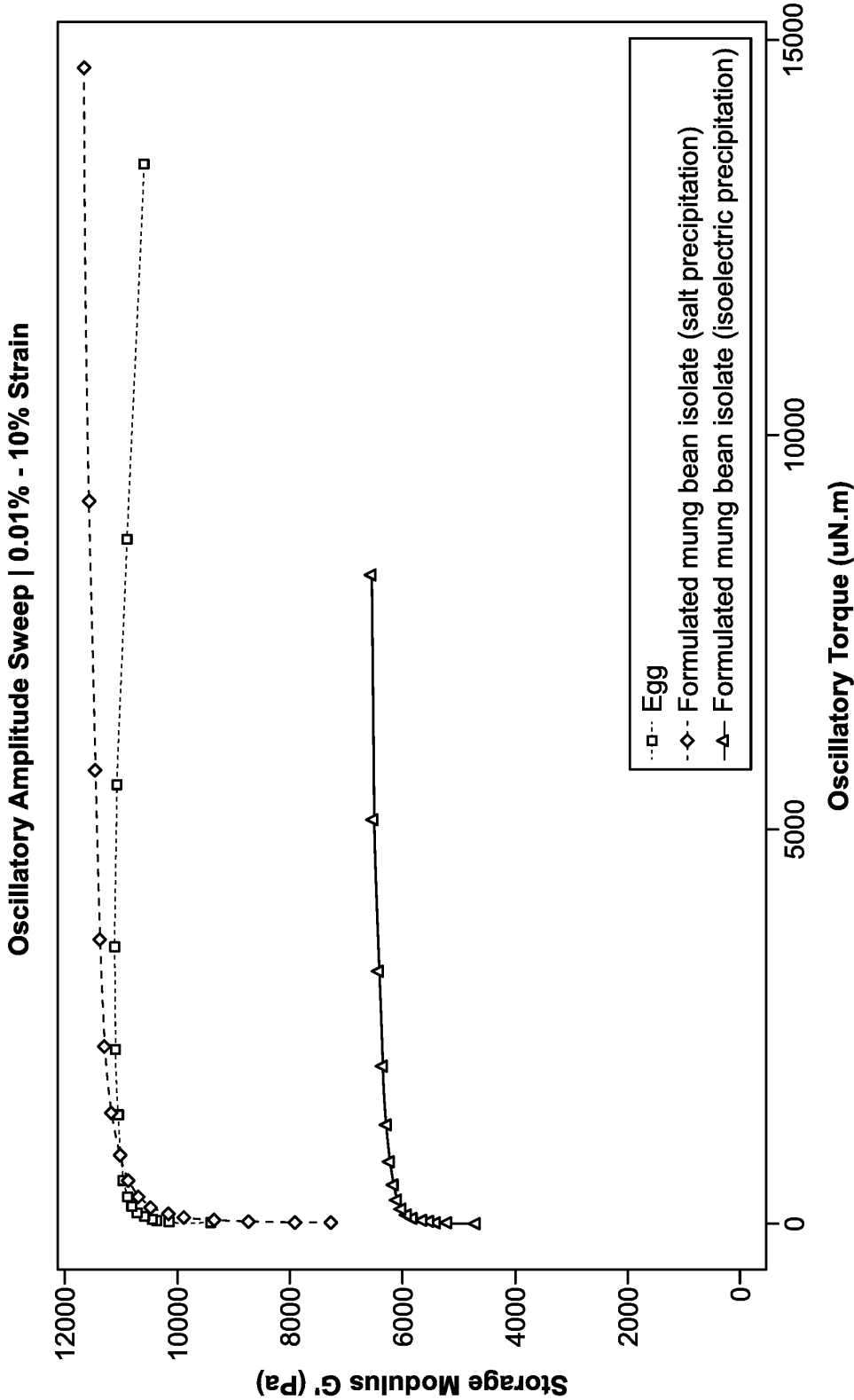


FIG. 23

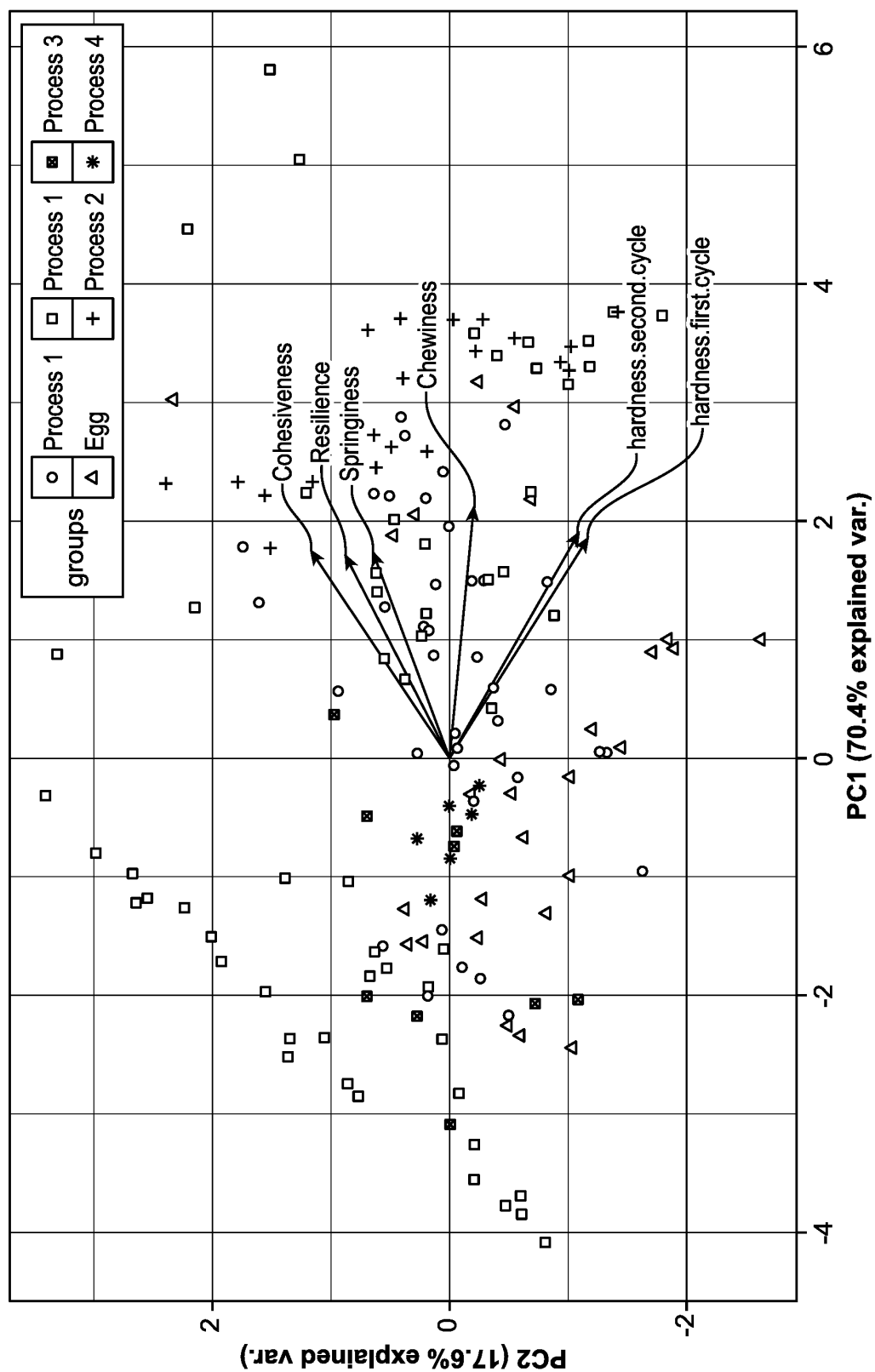


FIG. 24

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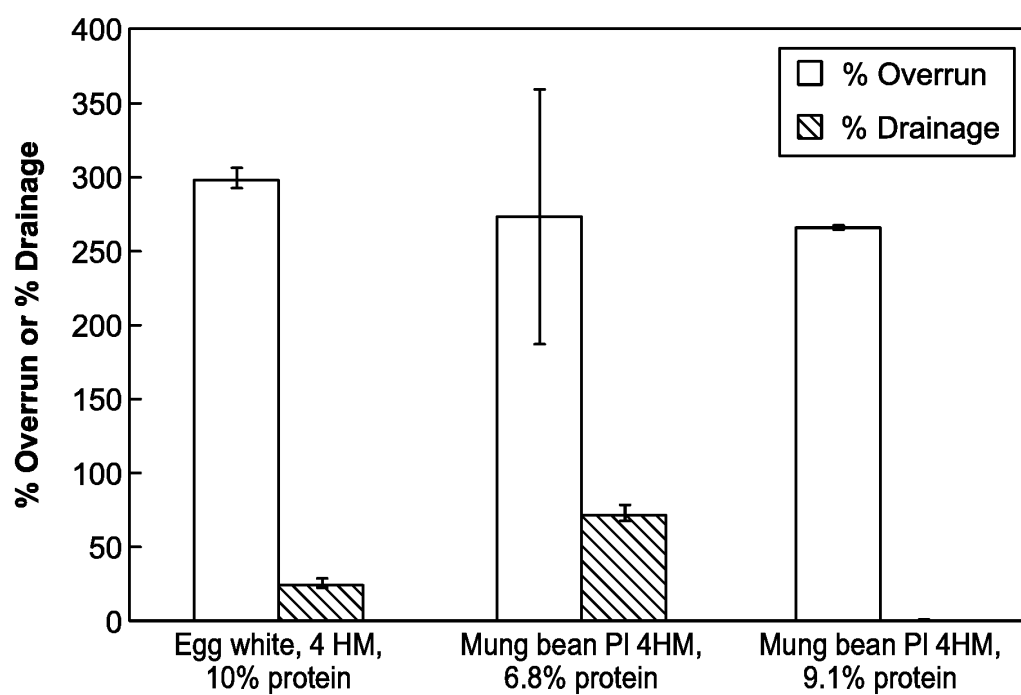


FIG. 25

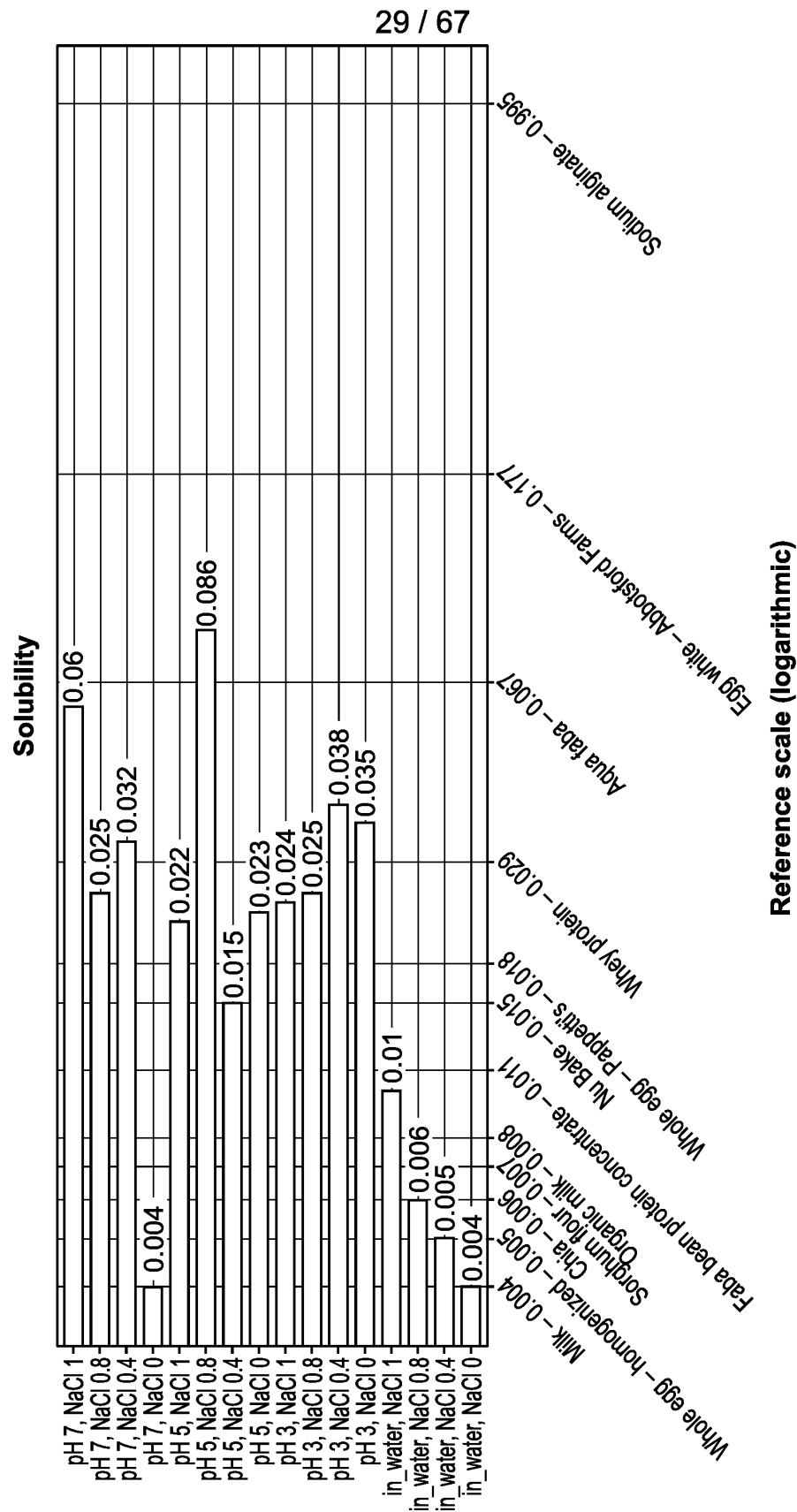


FIG. 26

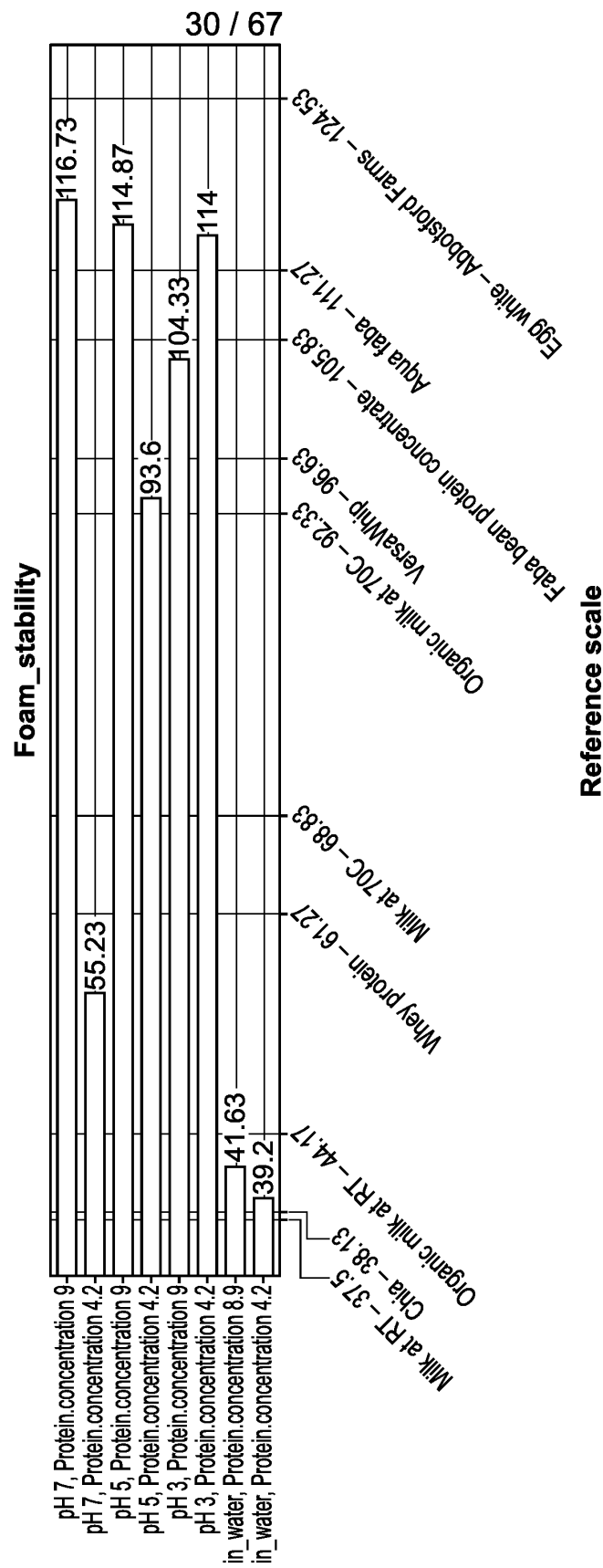


FIG. 27

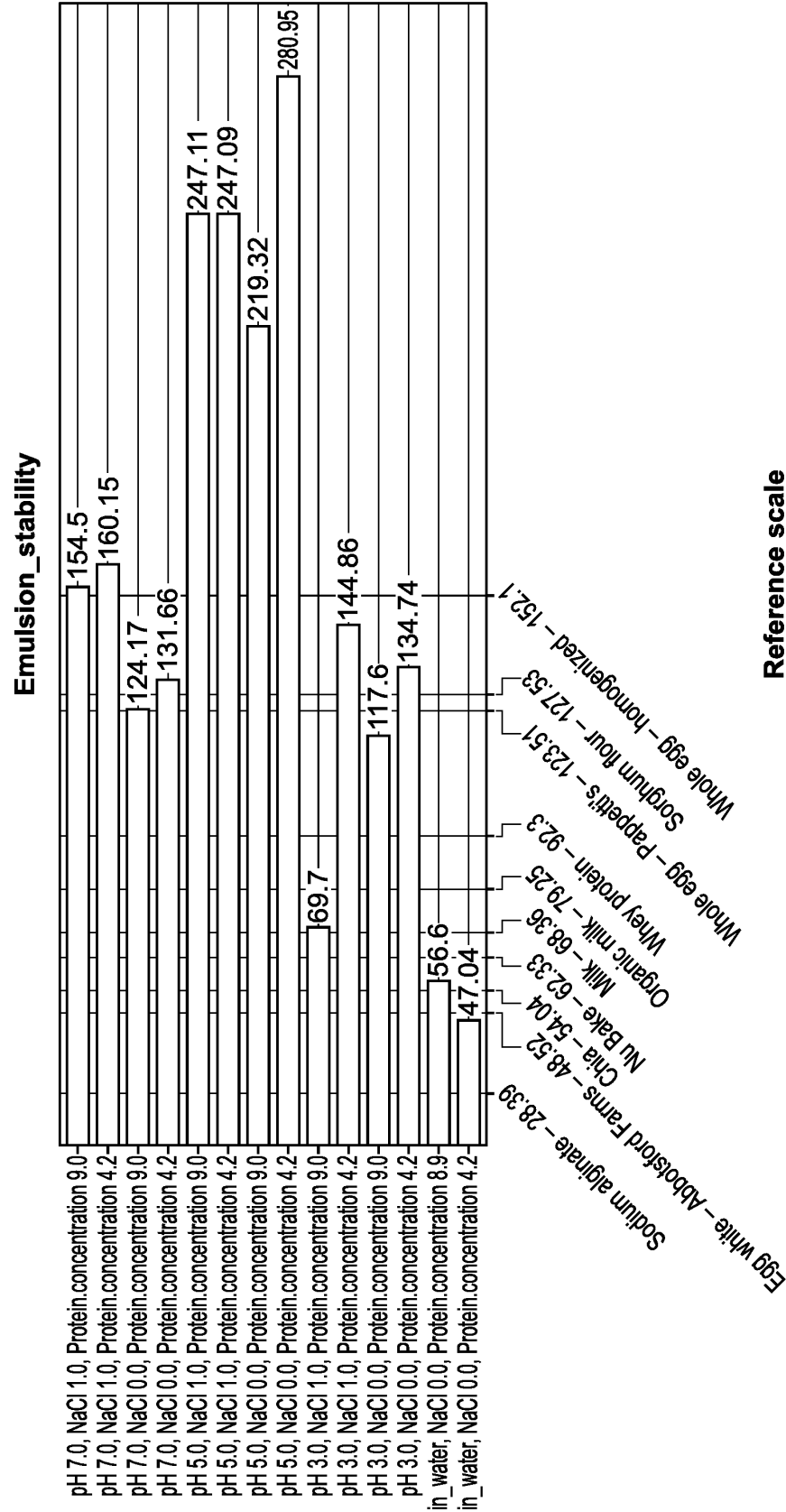


FIG. 28

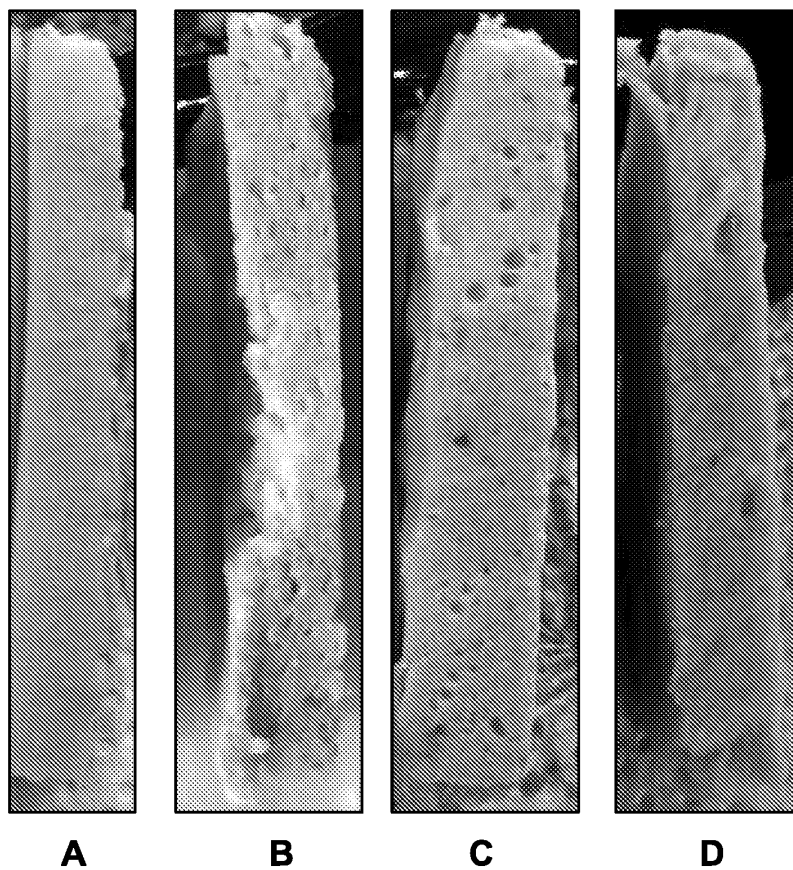


FIG. 29

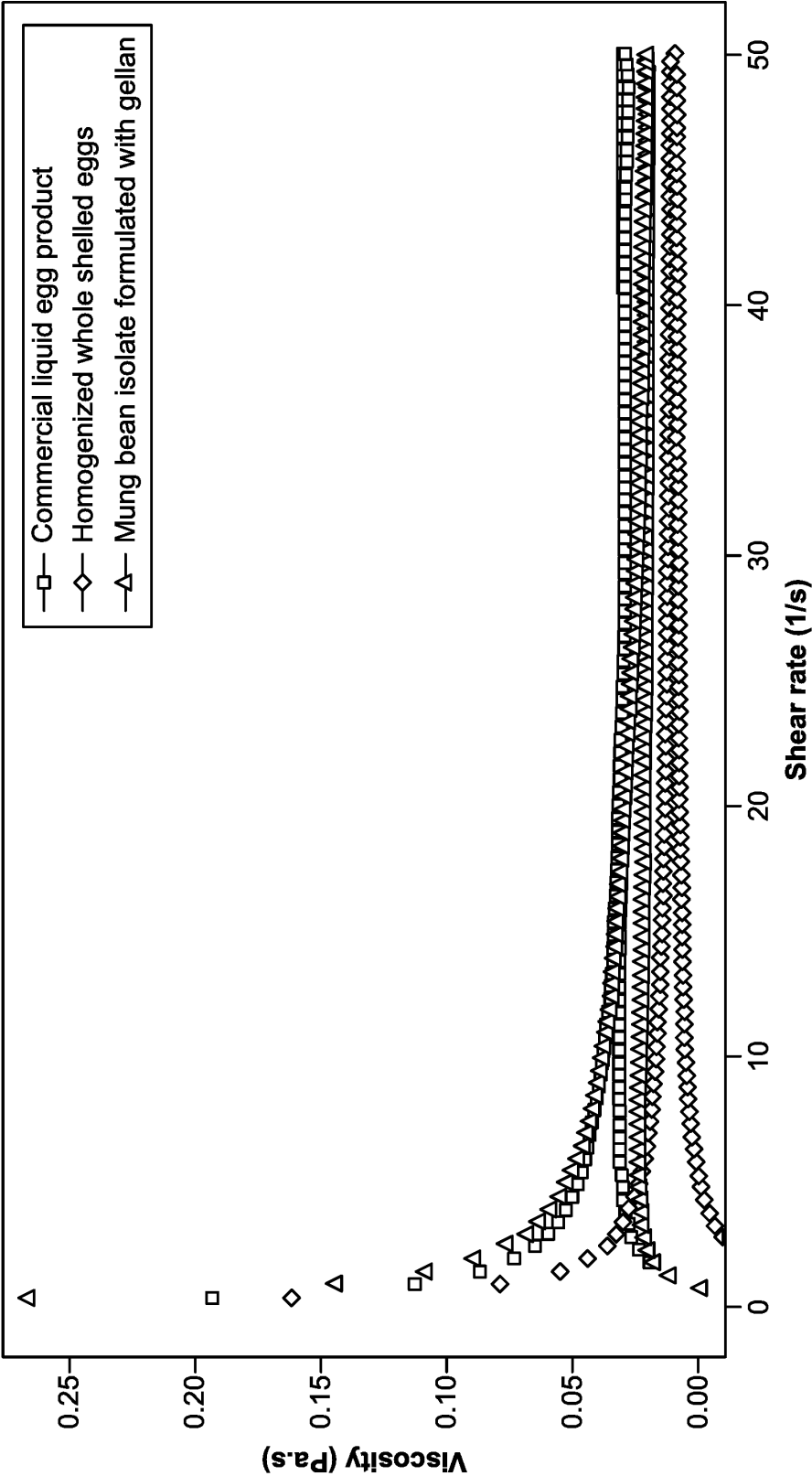


FIG. 30

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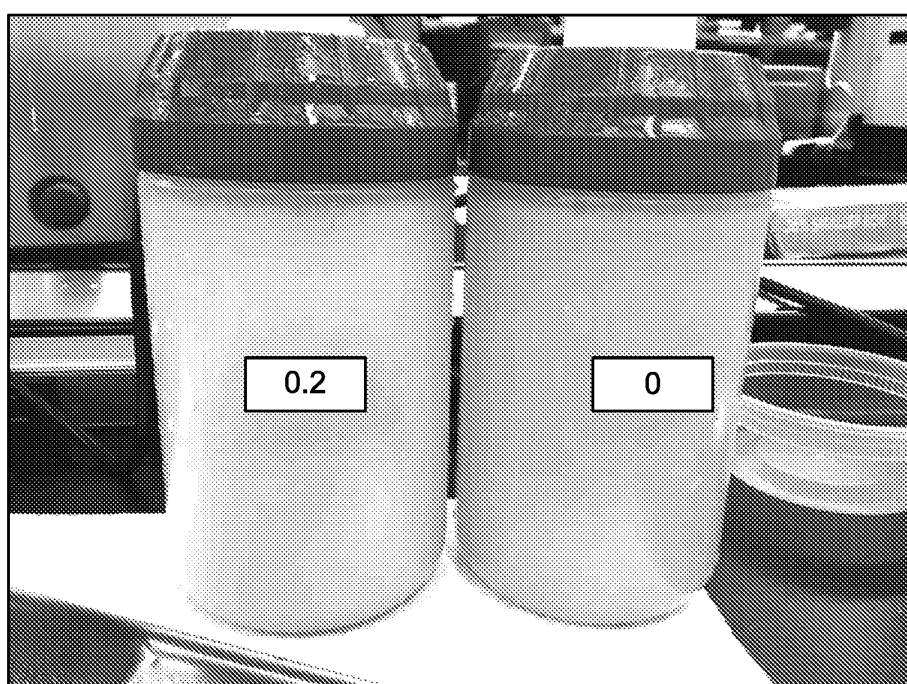


FIG. 31

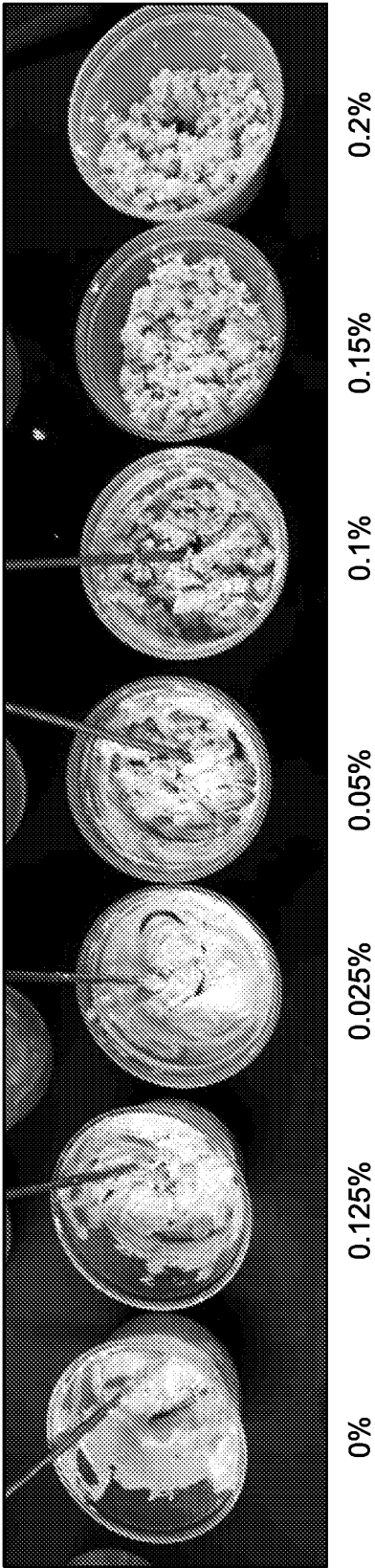


FIG. 32

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FIG. 33

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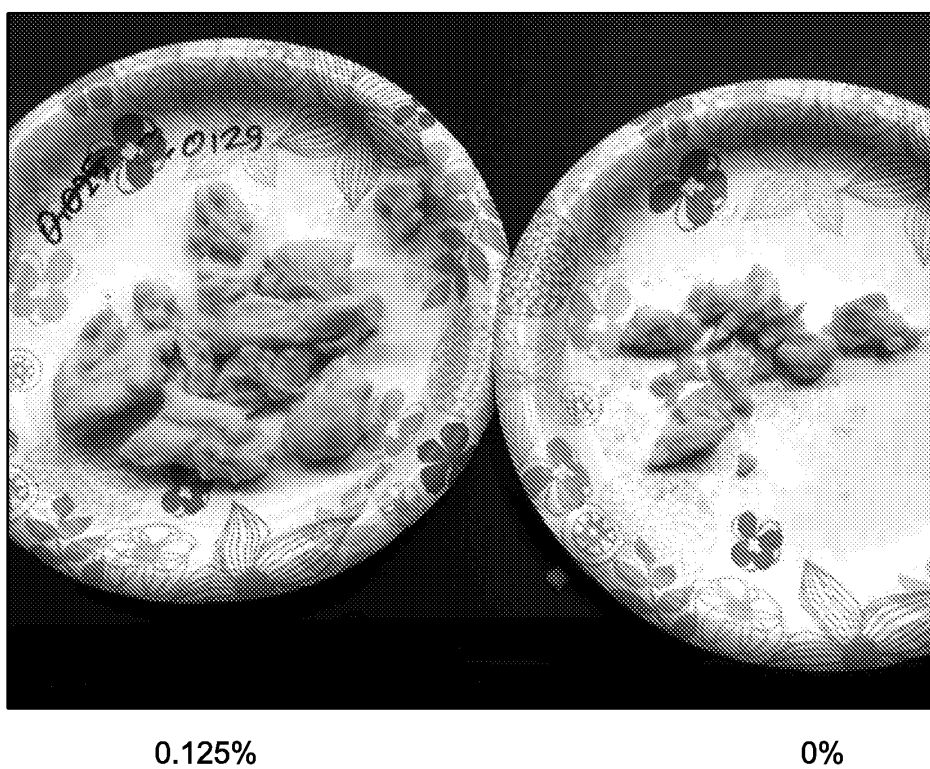


FIG. 34

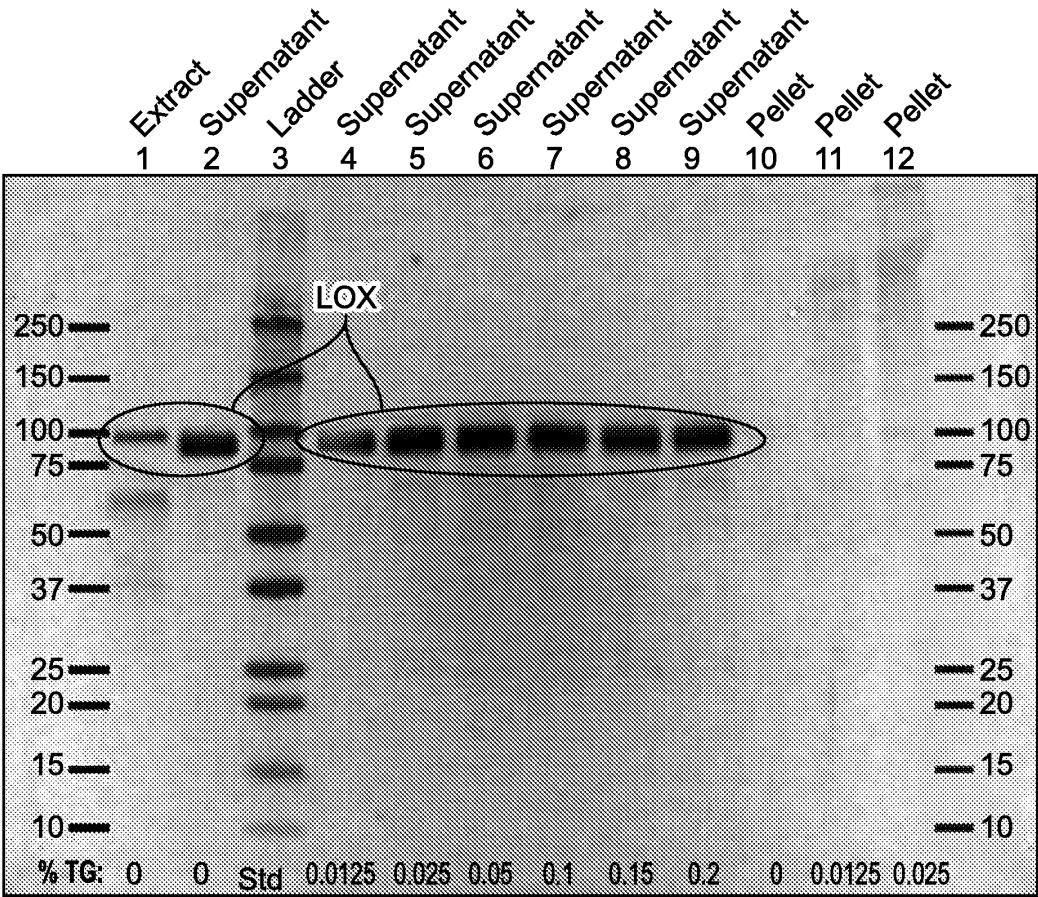


FIG. 35

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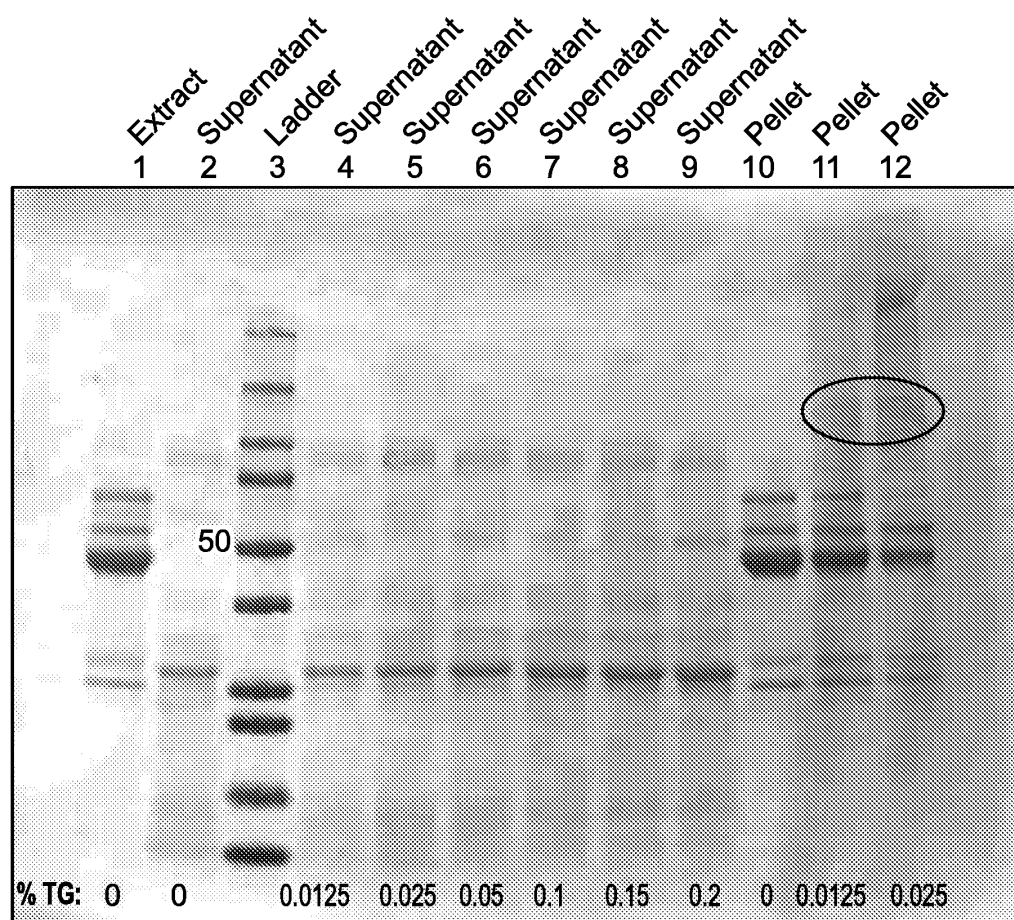


FIG. 36

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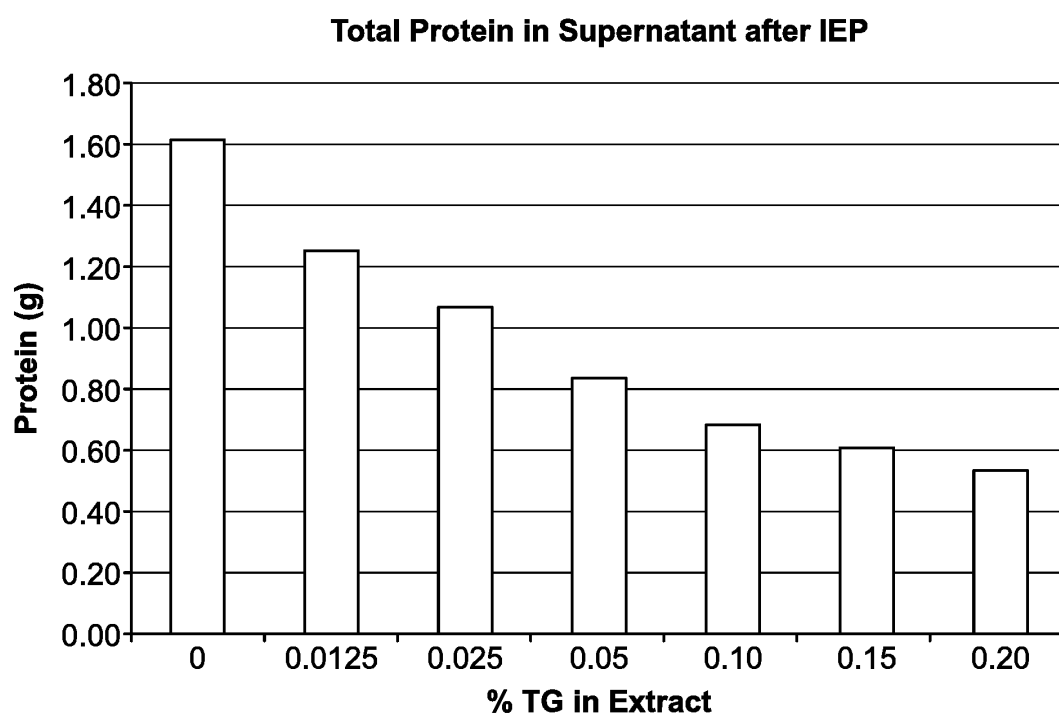


FIG. 37

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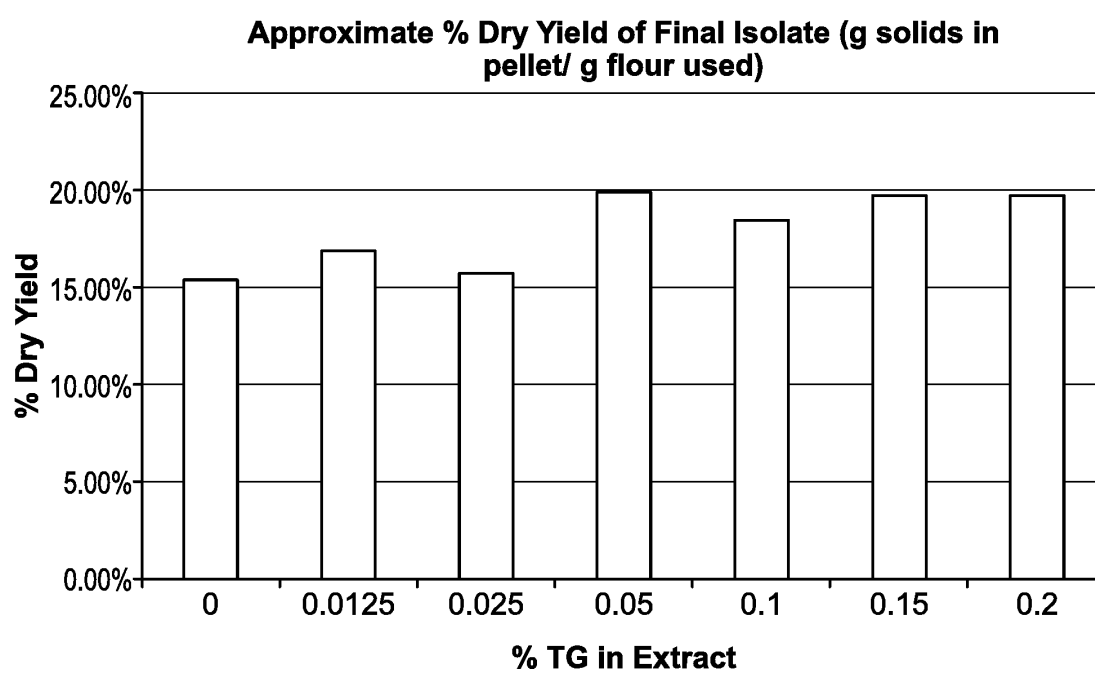
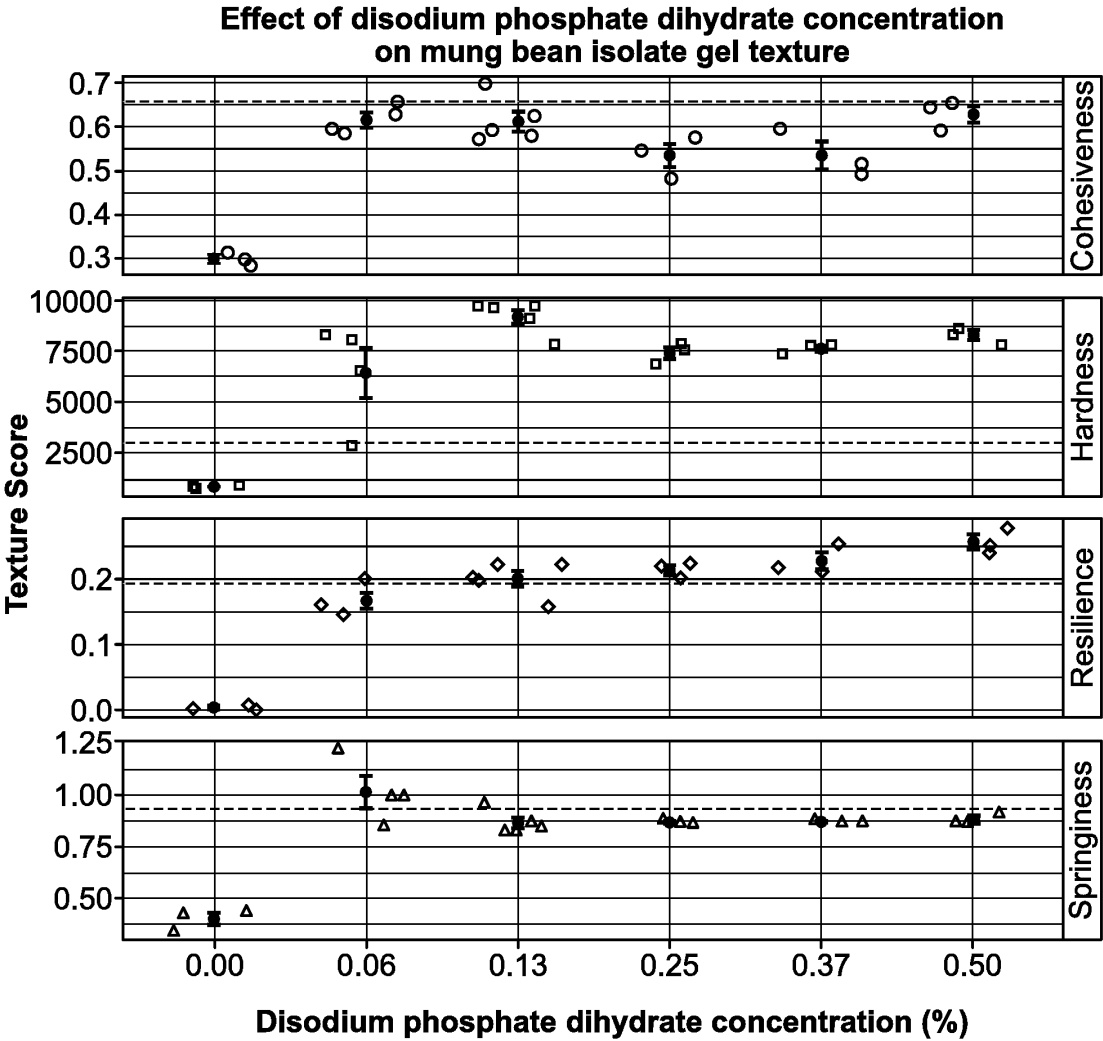


FIG. 38



*Dotted lines represent the average of six texture measurements
made on commercially available egg patties*

FIG. 39

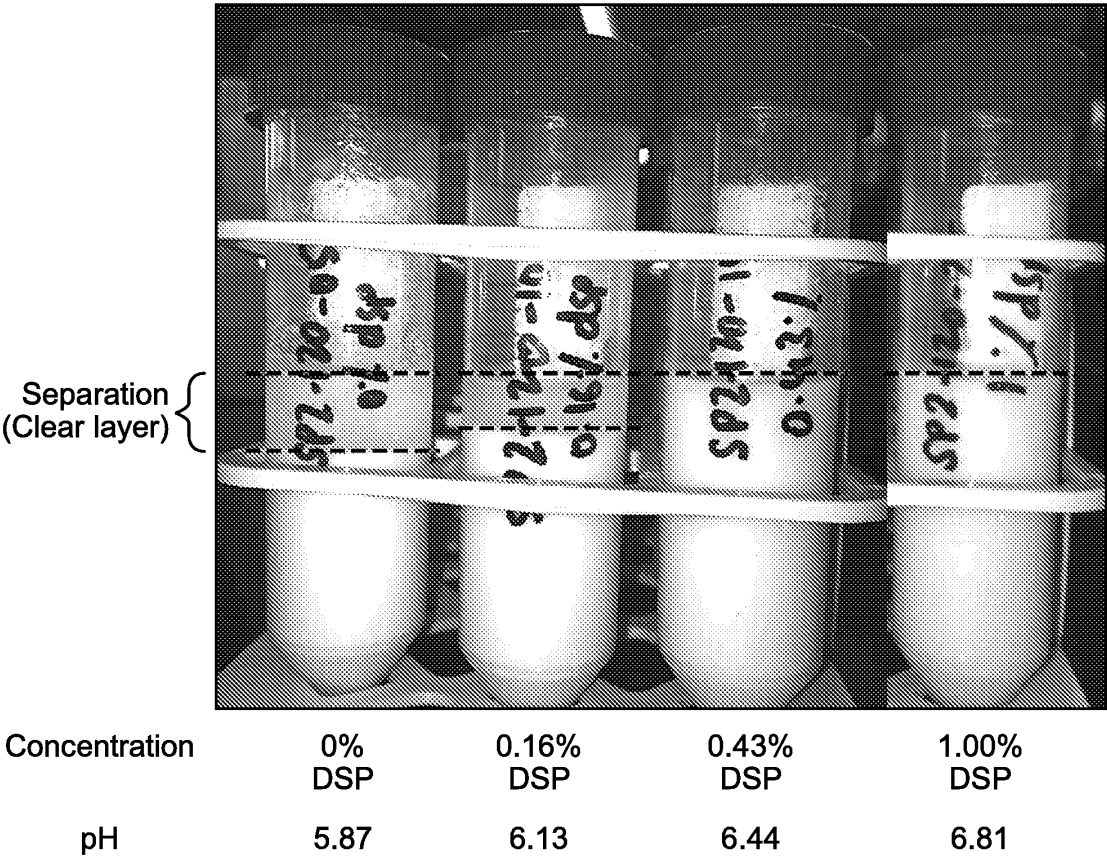


FIG. 40

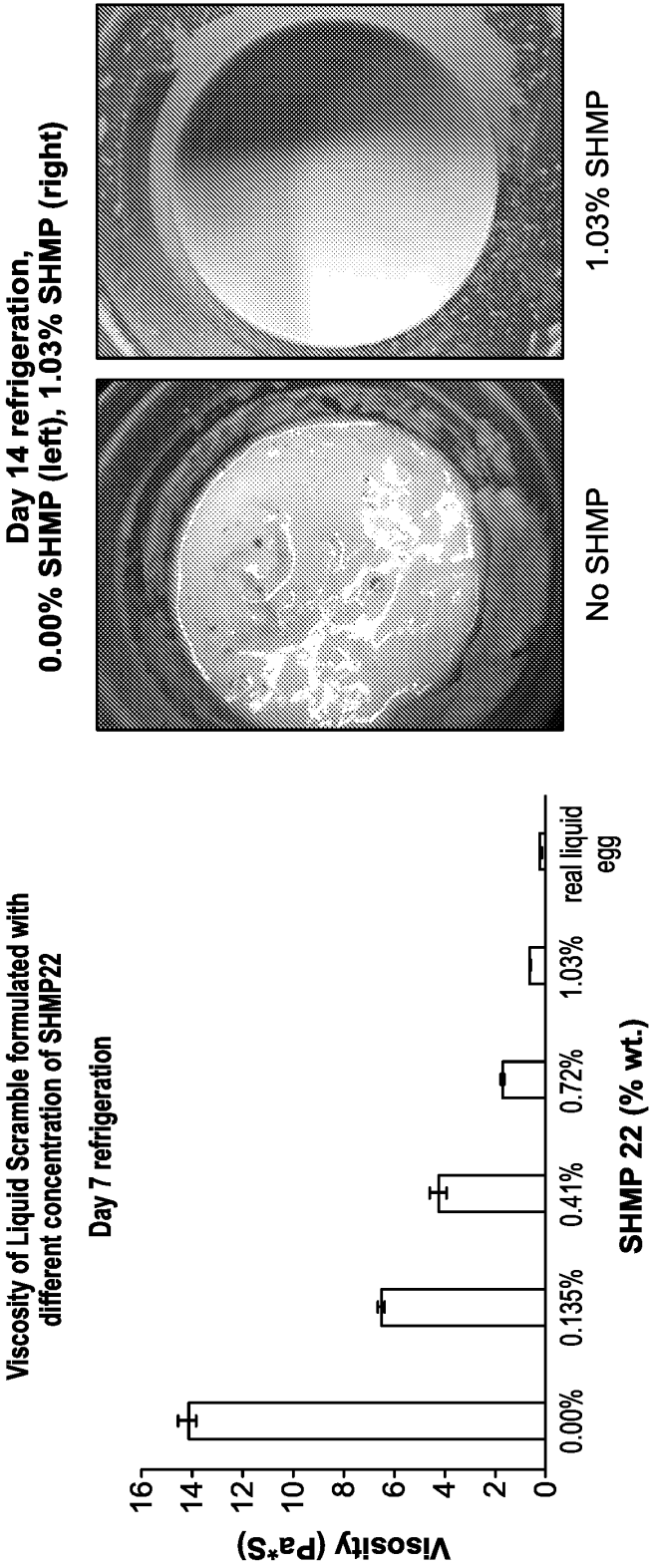


FIG. 41

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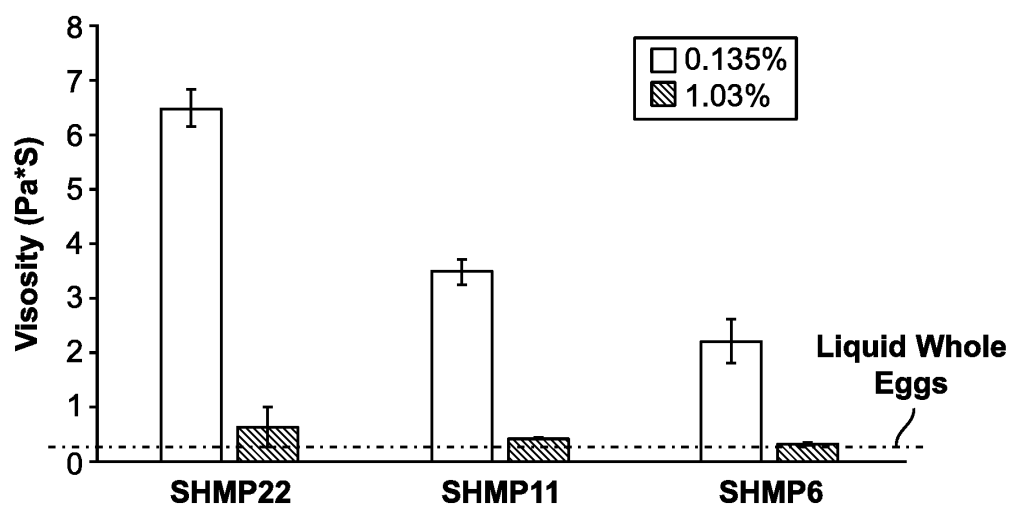


FIG. 42

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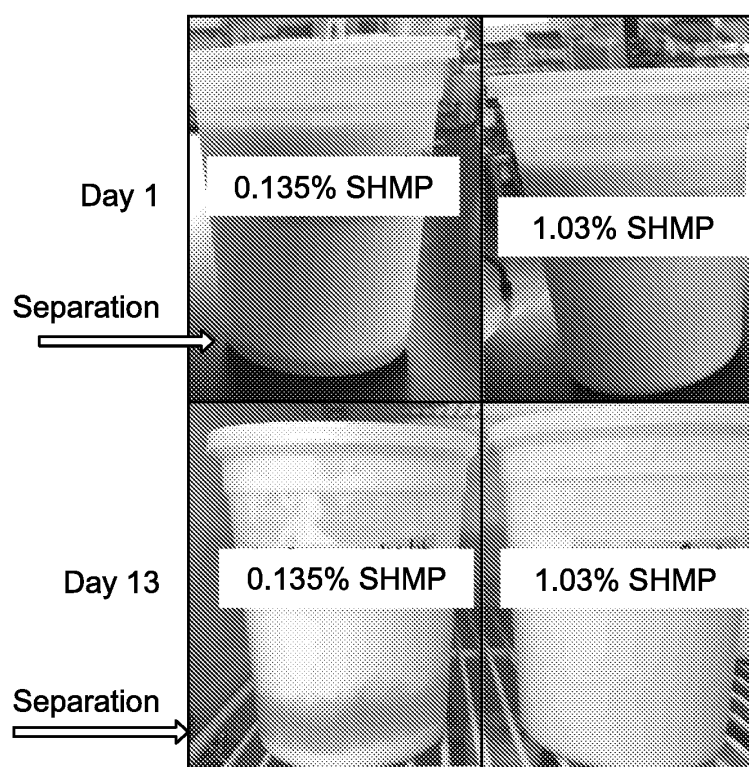


FIG. 43

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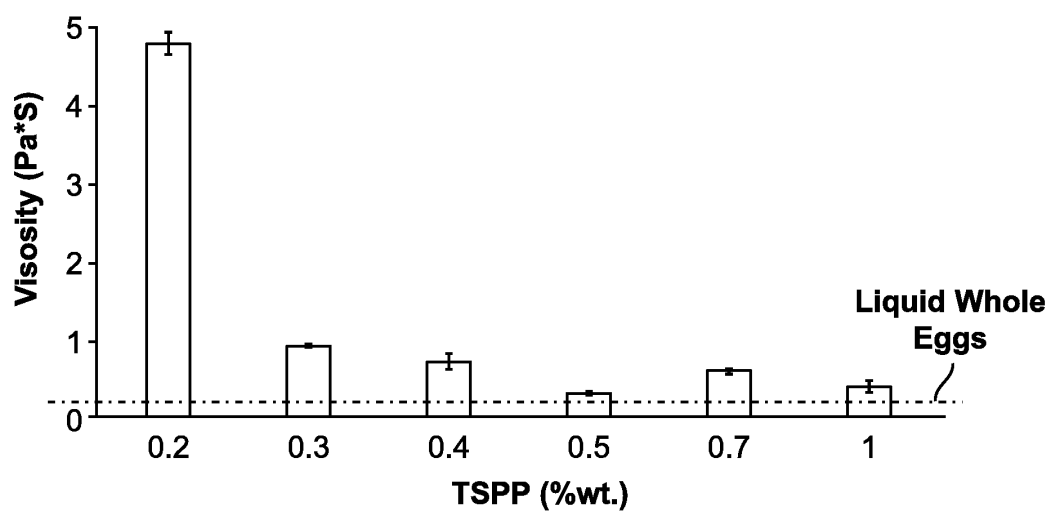


FIG. 44

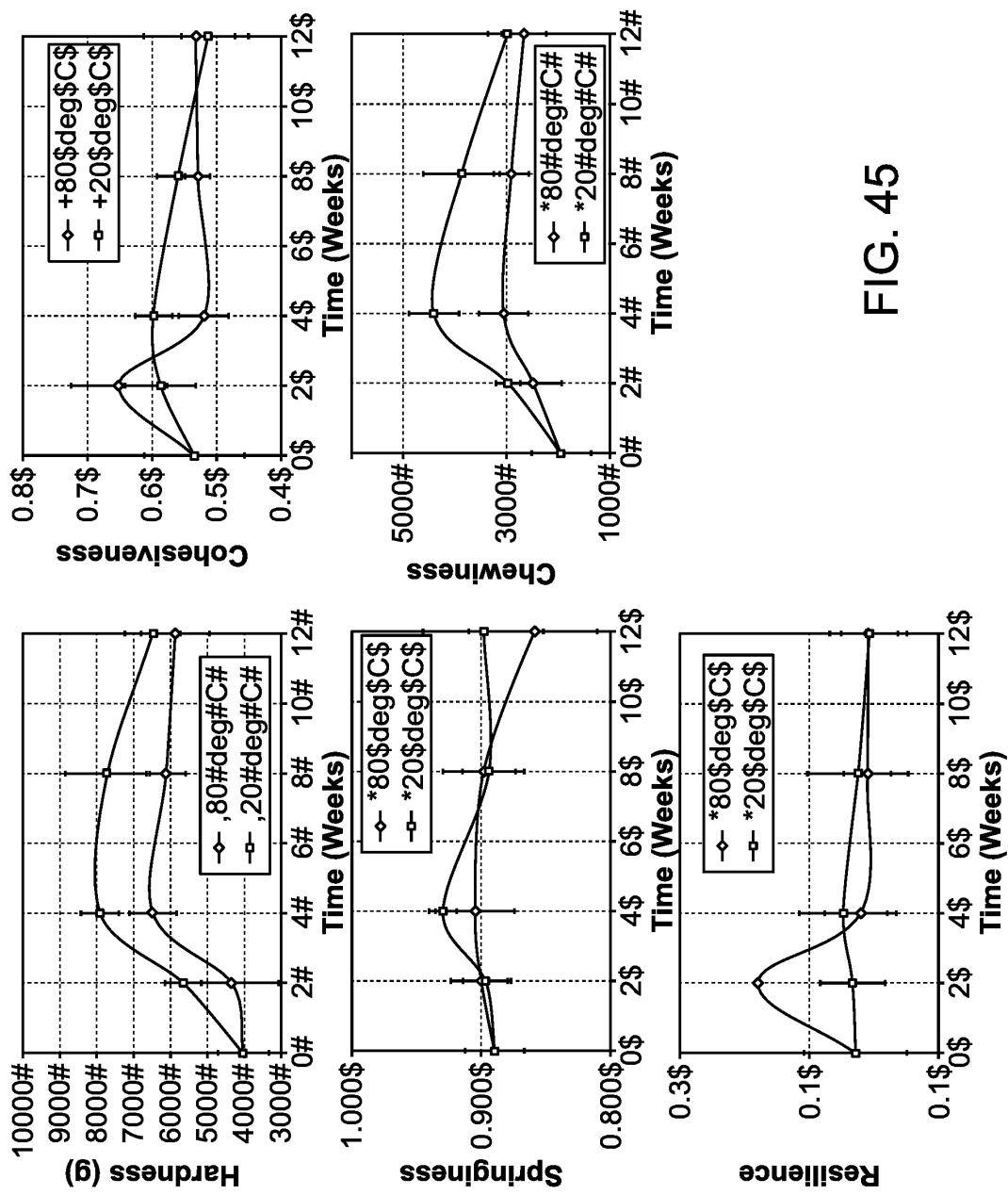


FIG. 45

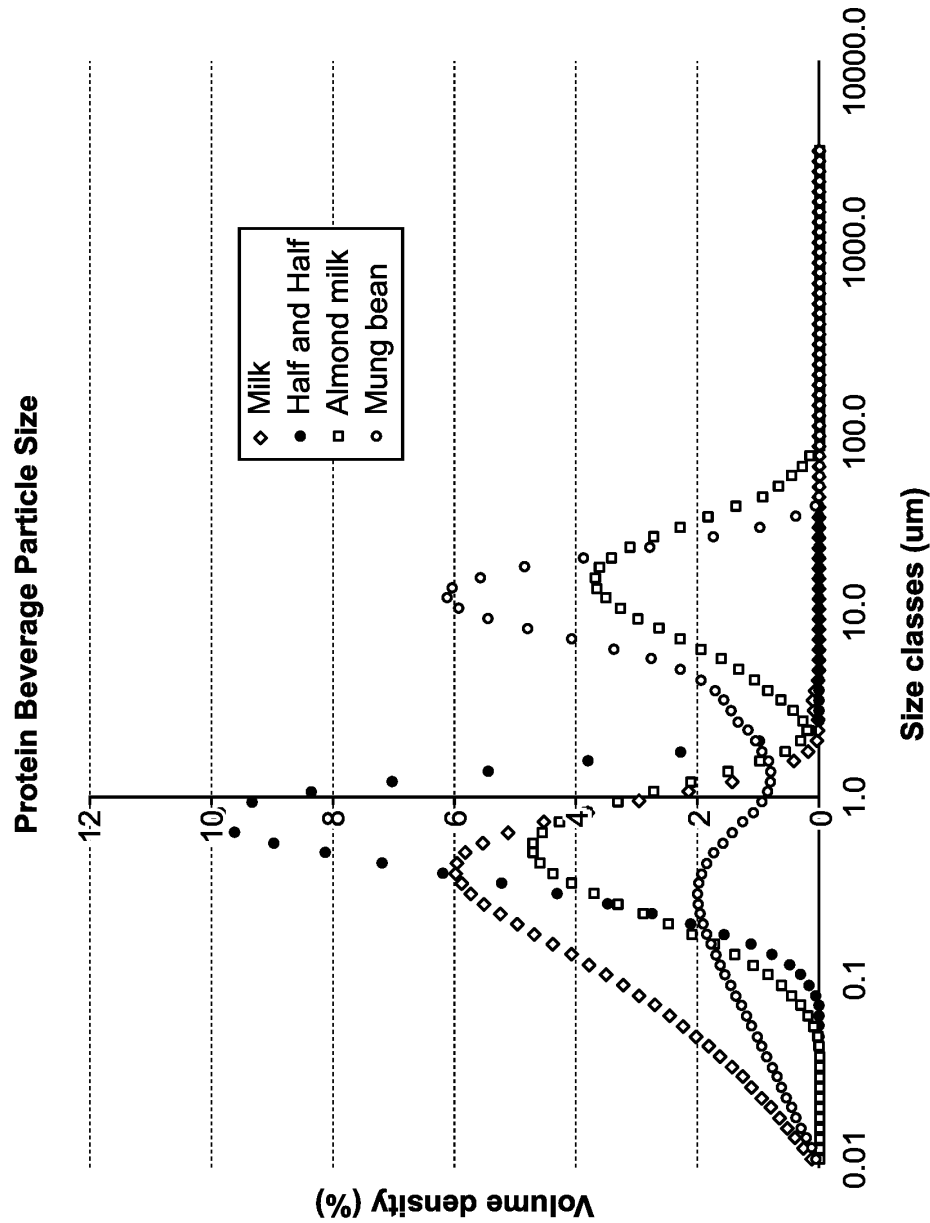


FIG. 46

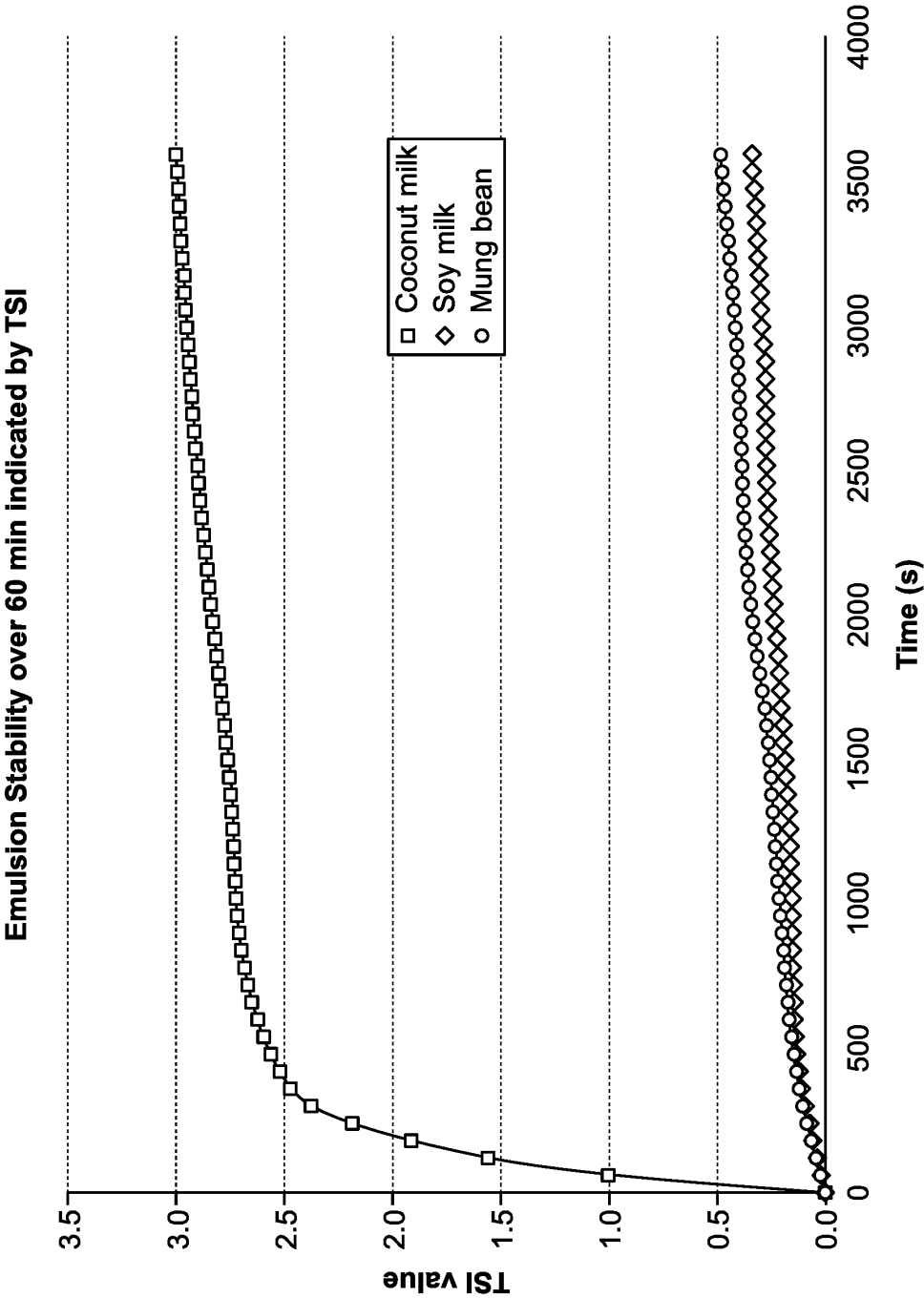


FIG. 47

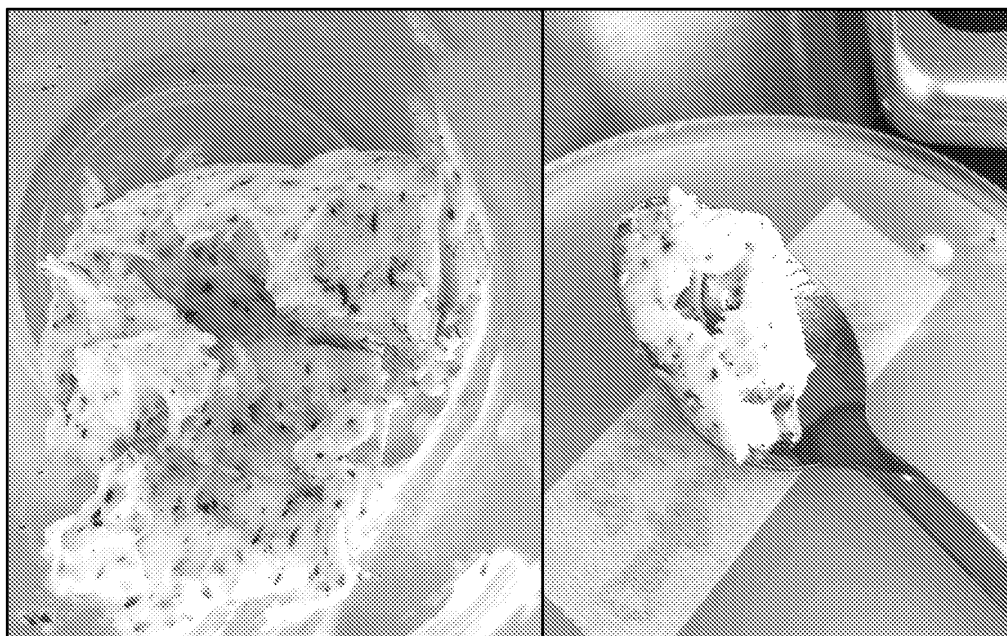


FIG. 48

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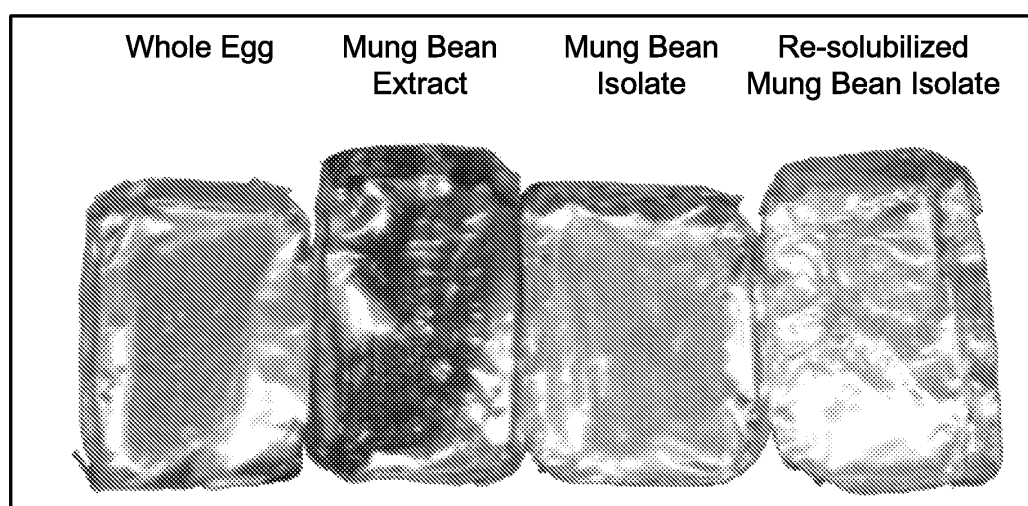


FIG. 49

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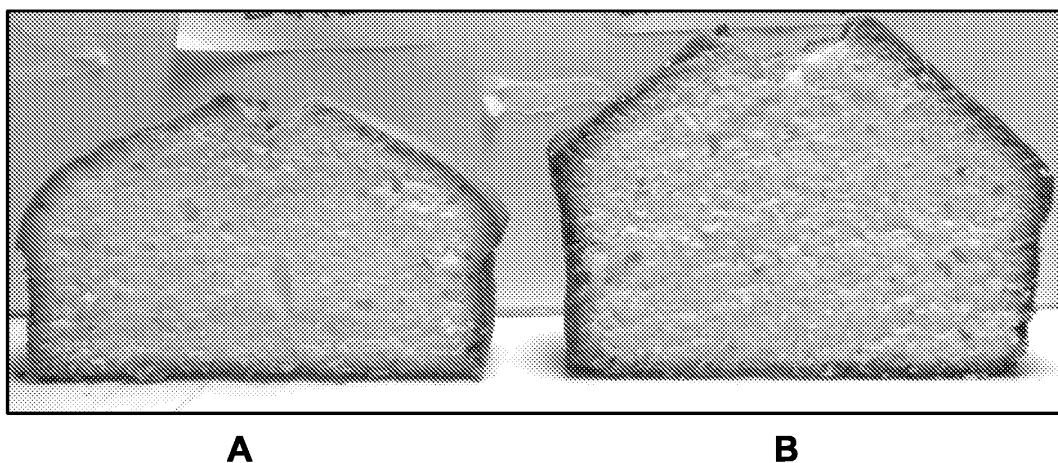


FIG. 50

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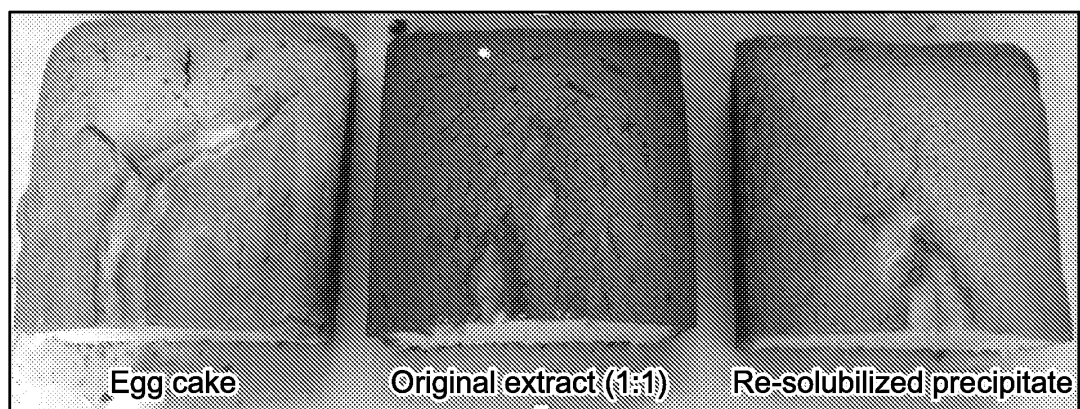
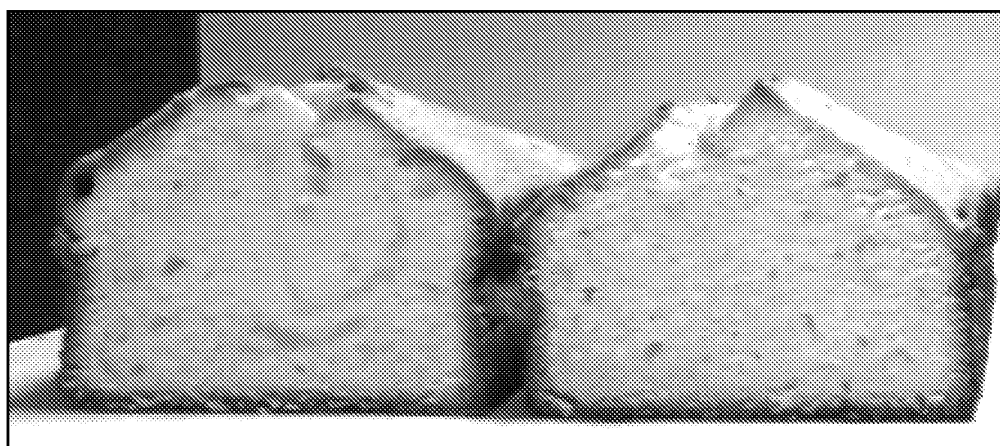


FIG. 51

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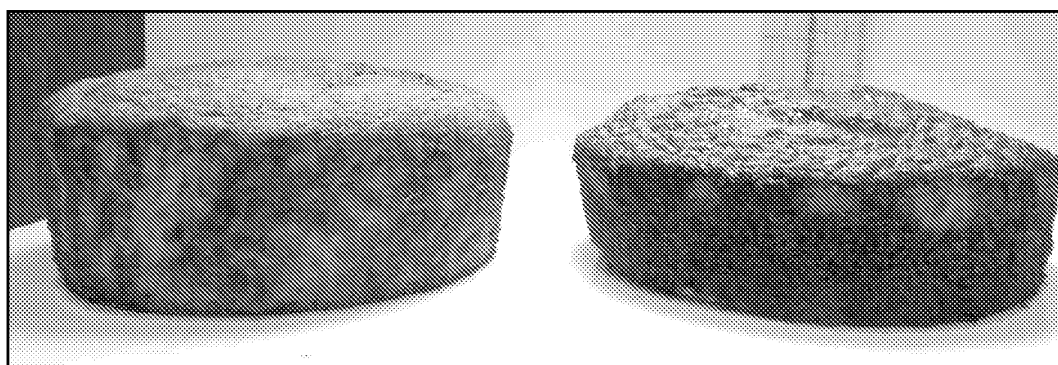


Egg

HC208N

FIG. 52

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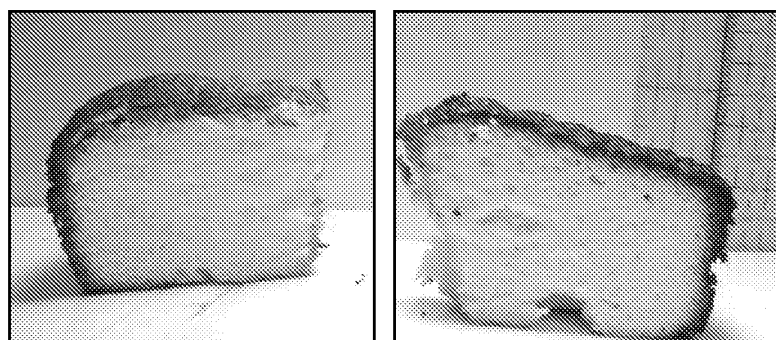


Egg White

HC208a

FIG. 53

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Egg White

HC208a

FIG. 54

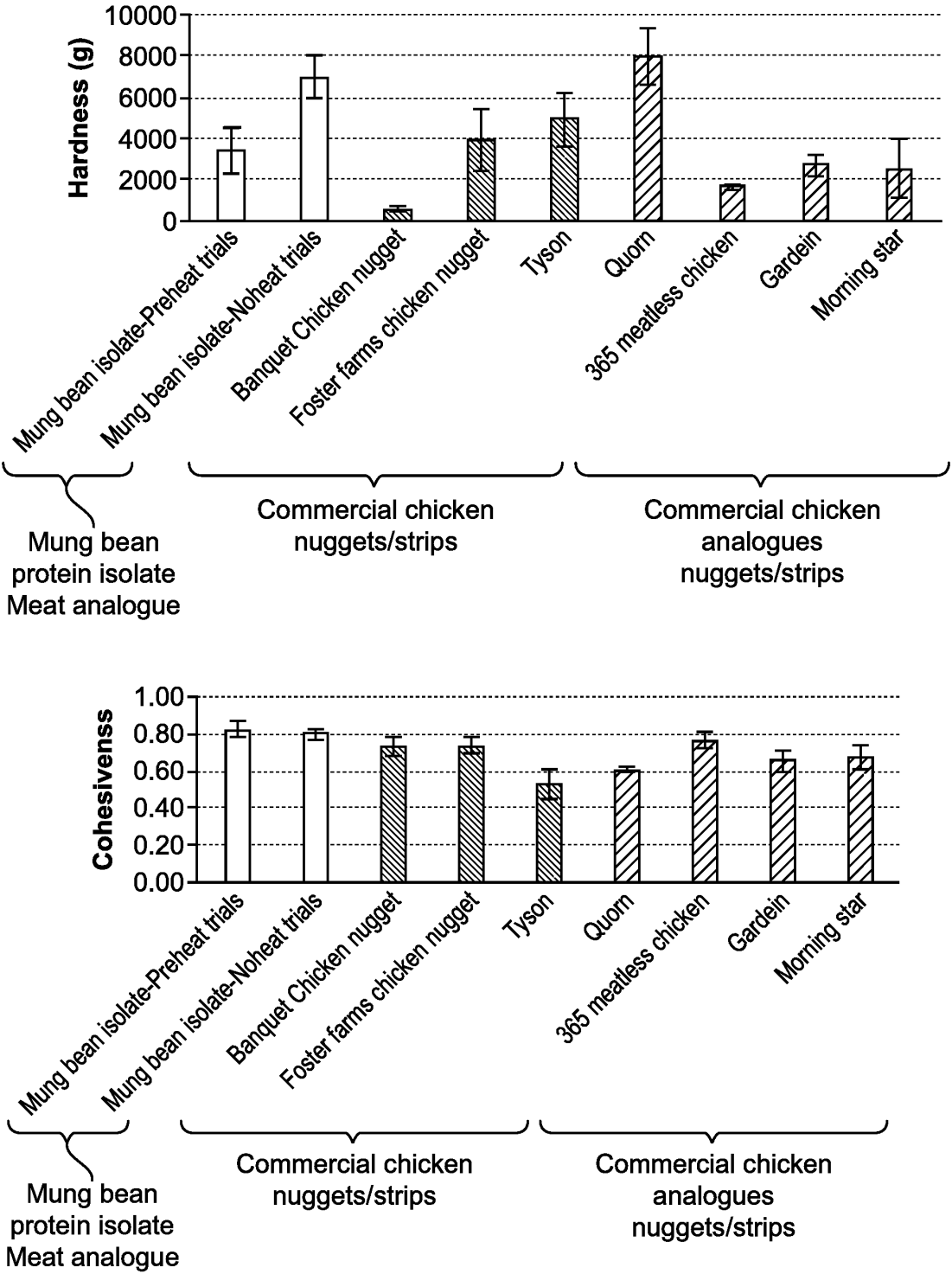


FIG. 55

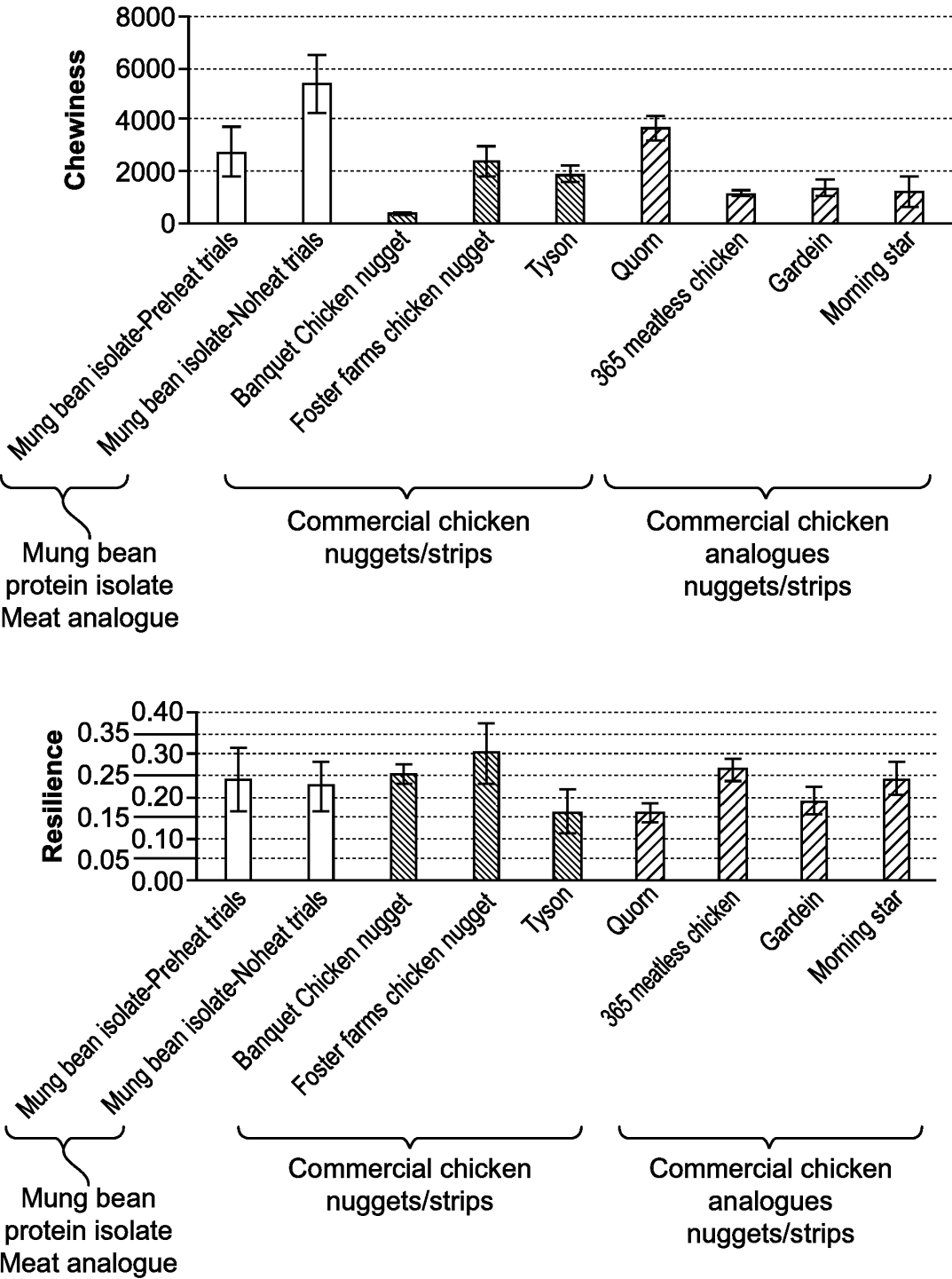


FIG. 55 (Cont.)

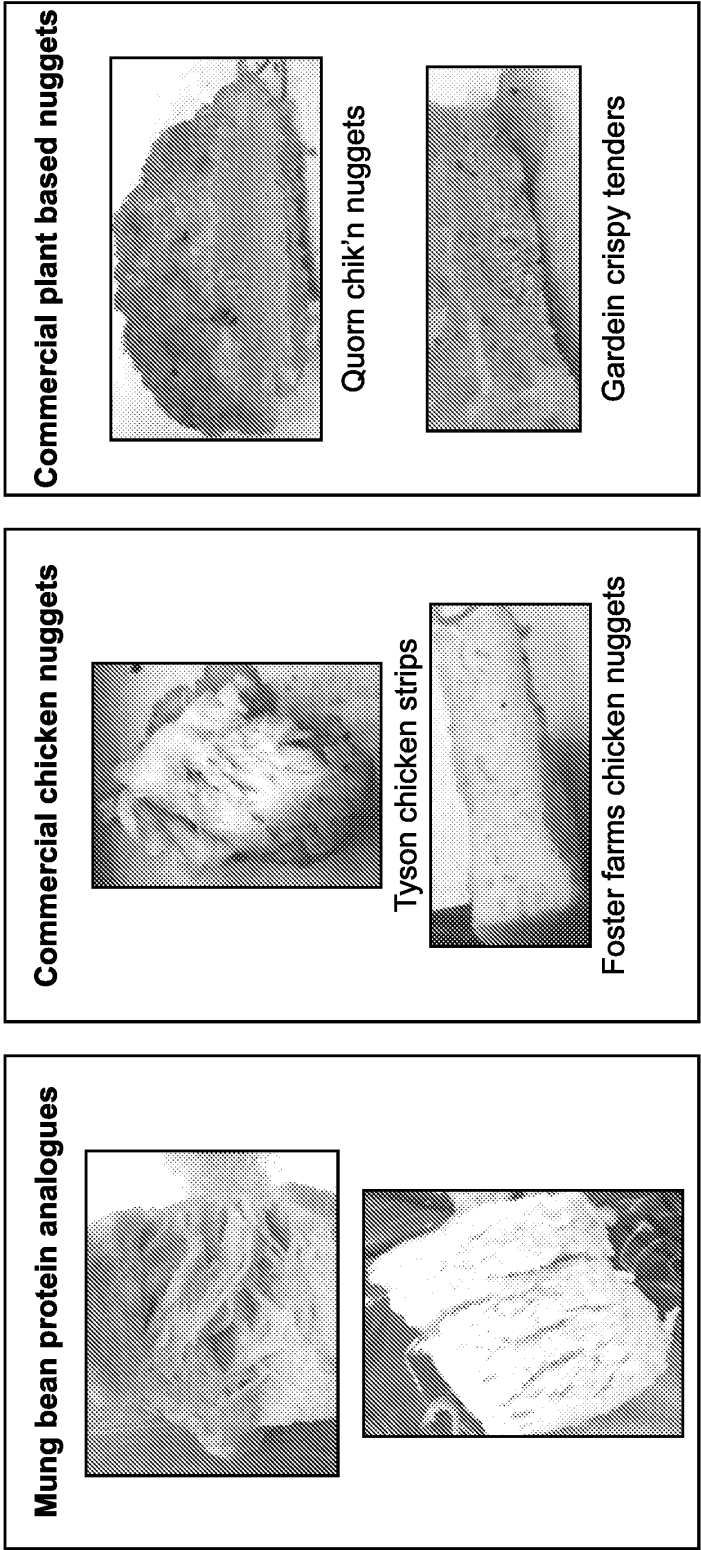


FIG. 56

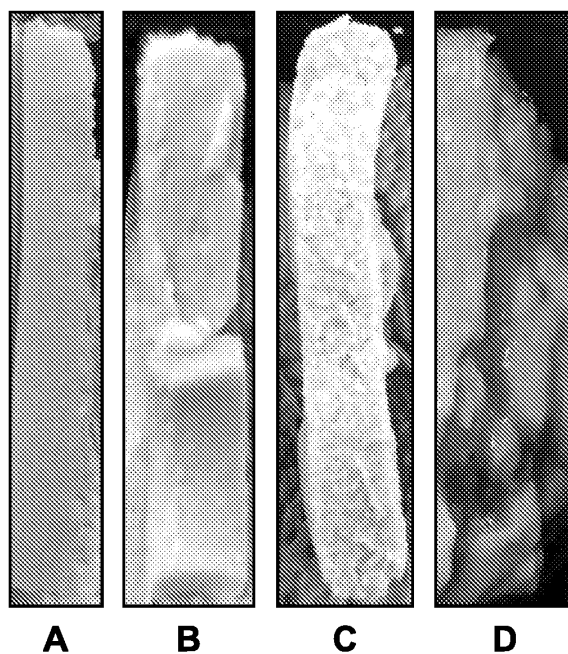


FIG. 57

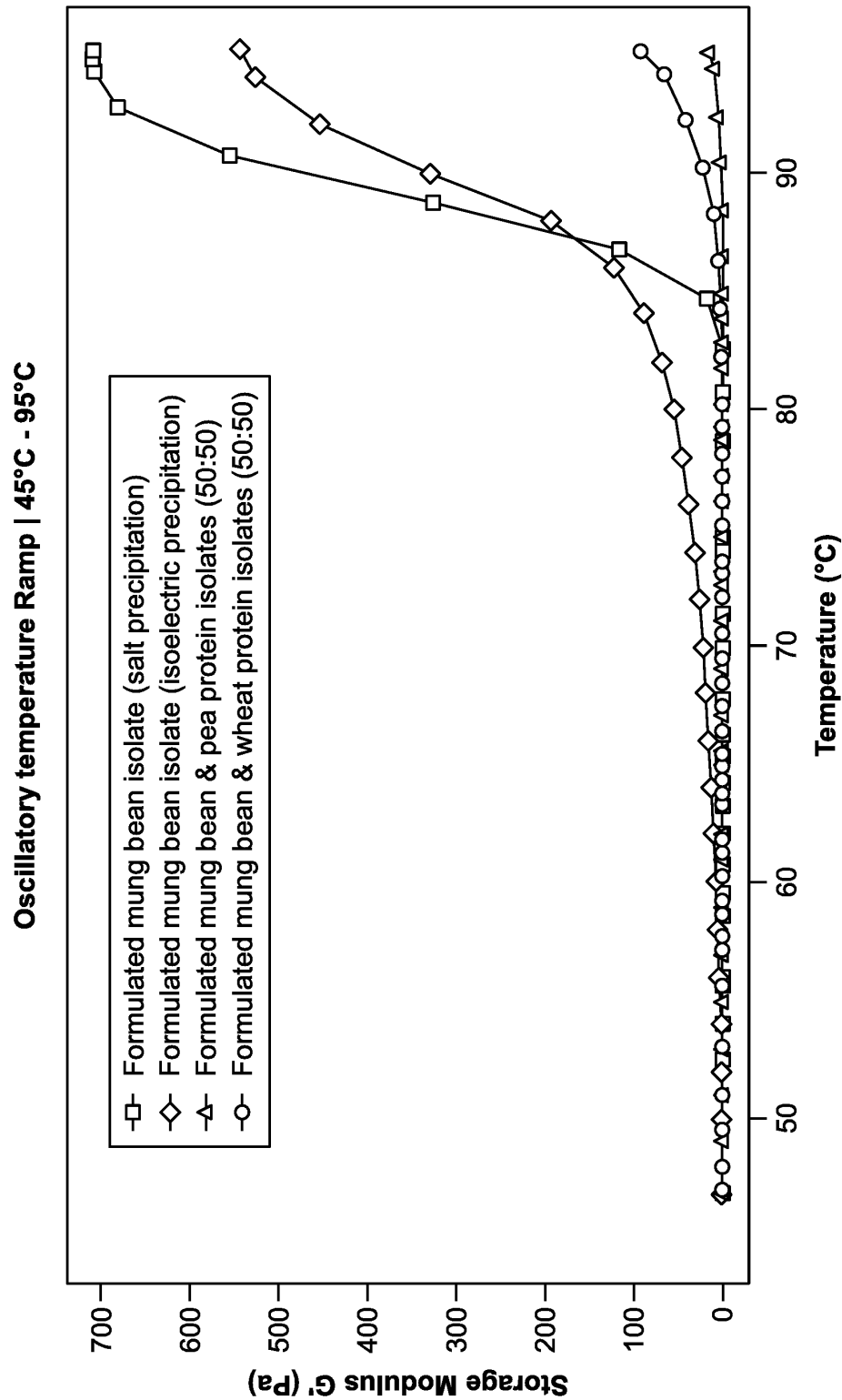


FIG. 58

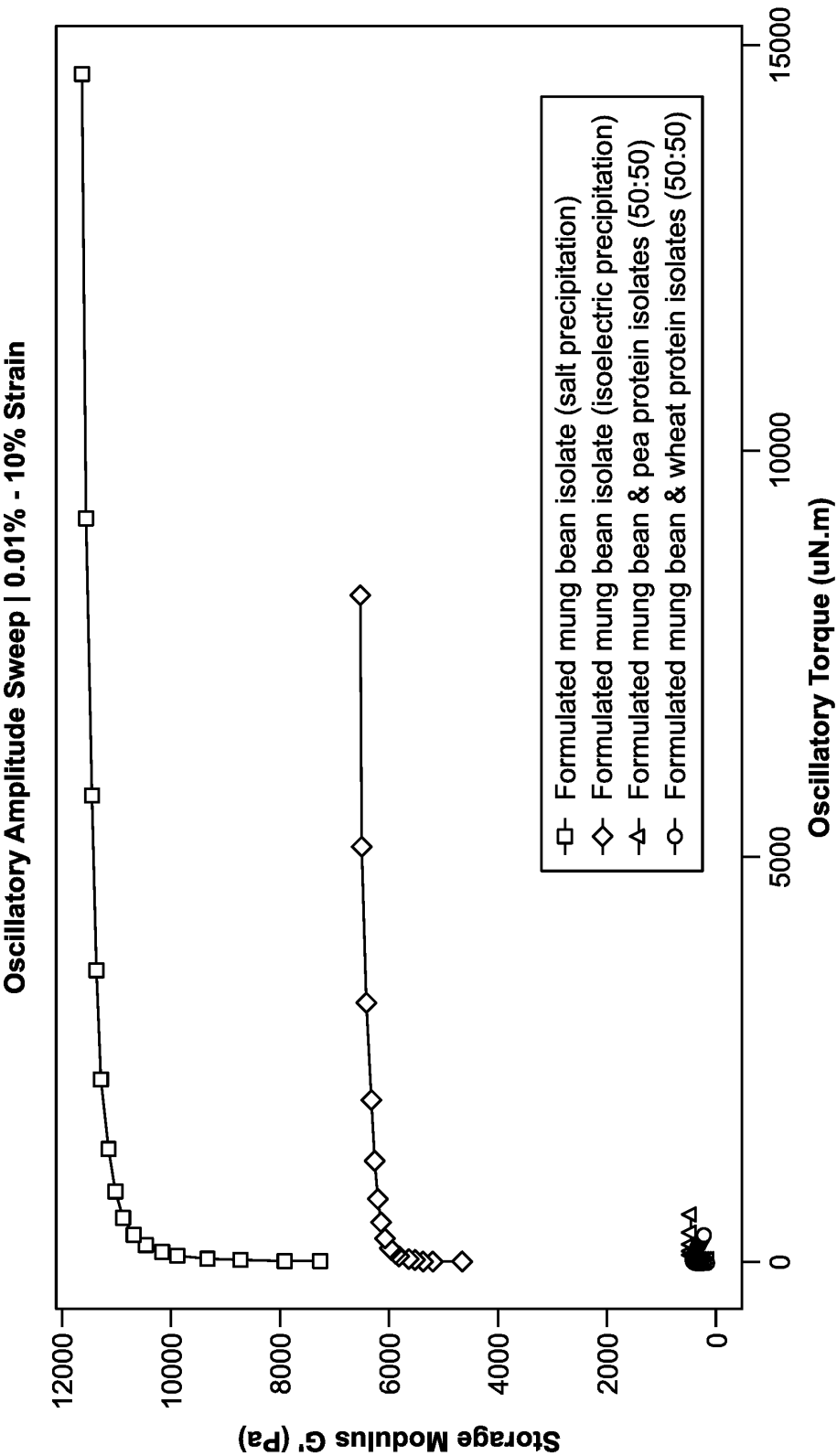


FIG. 59

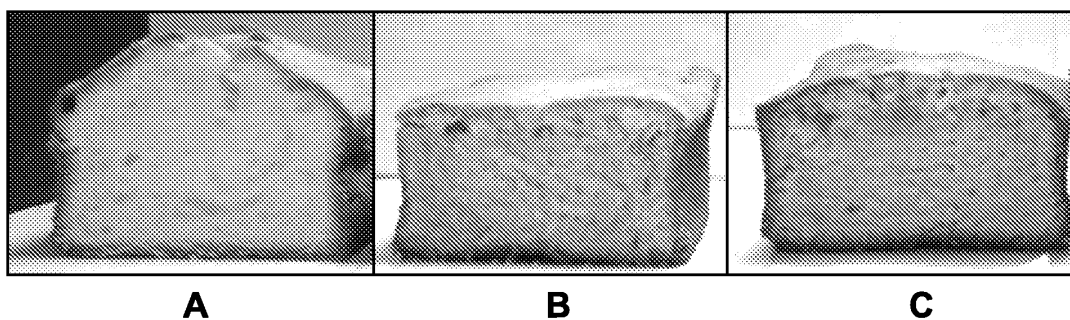
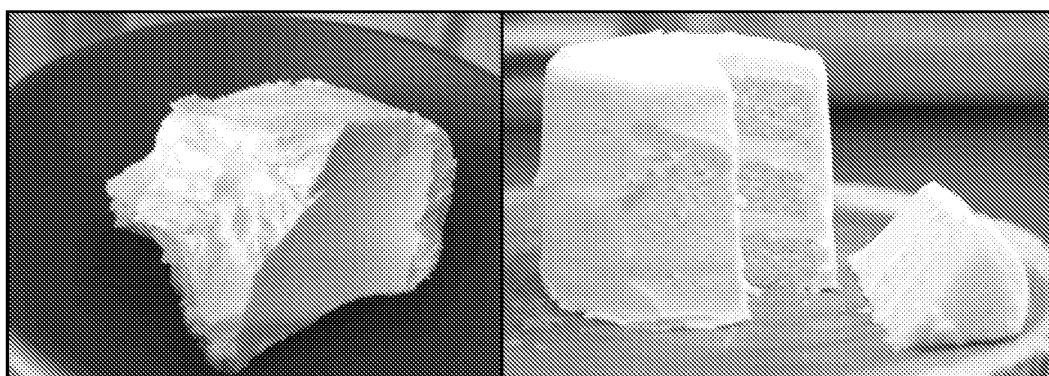


FIG. 60



A

B

FIG. 61

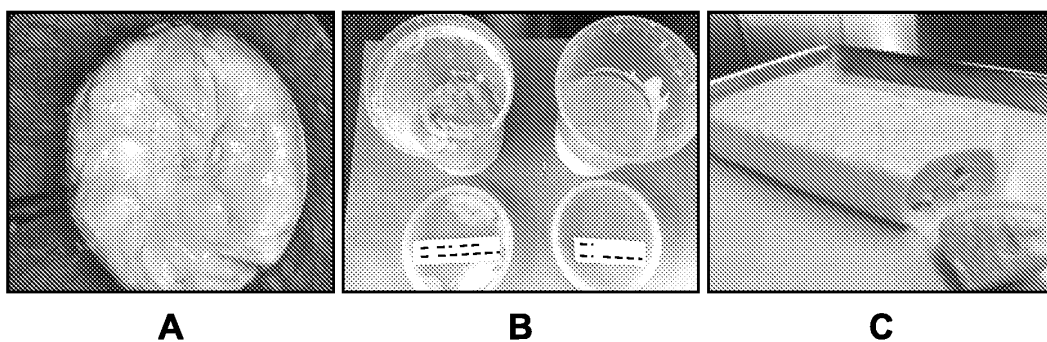


FIG. 62

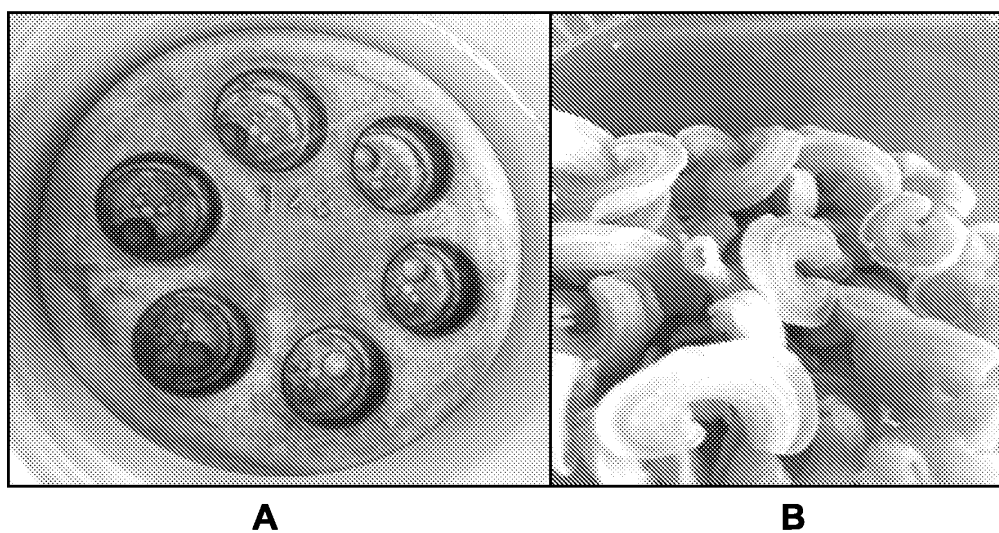


FIG. 63