

Legend: ■ N-acetylglucosamine ● mannose
◊ Galactose

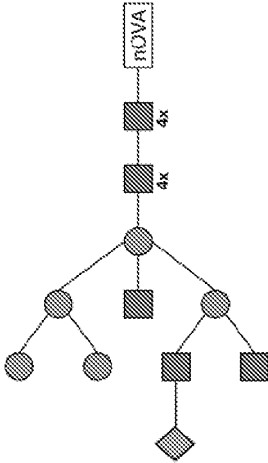


FIG. 1A

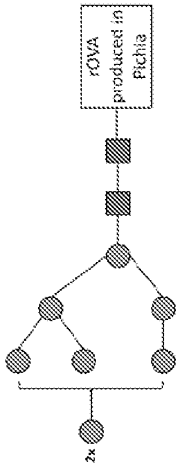


FIG. 1B

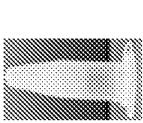
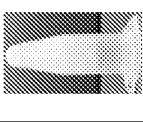
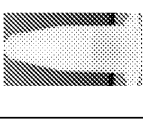
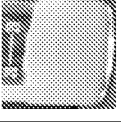
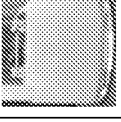
	Whole egg	Egg white	nOVA
Heat coagulation: 72°C for 10min			
Foaming			

FIG. 2

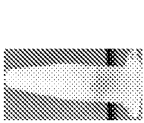
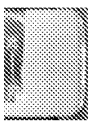
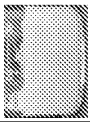
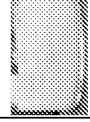
	Egg white	nOVA	nOVA
Heat coagulation			
Foaming			

FIG. 3

roVA: Deglycosylation w/ EndoH and PNGaseF

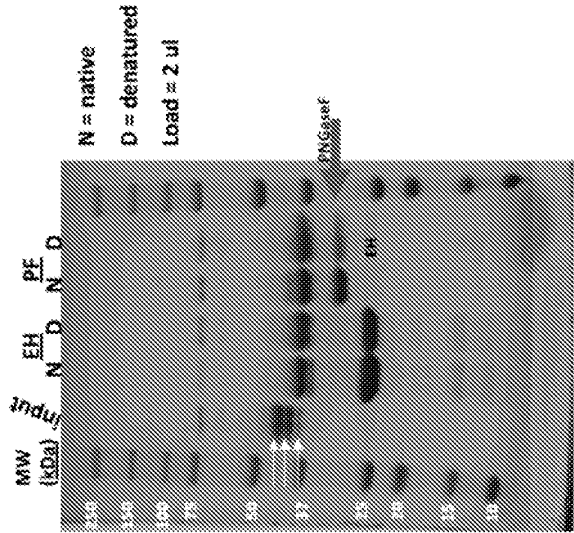


FIG. 4A

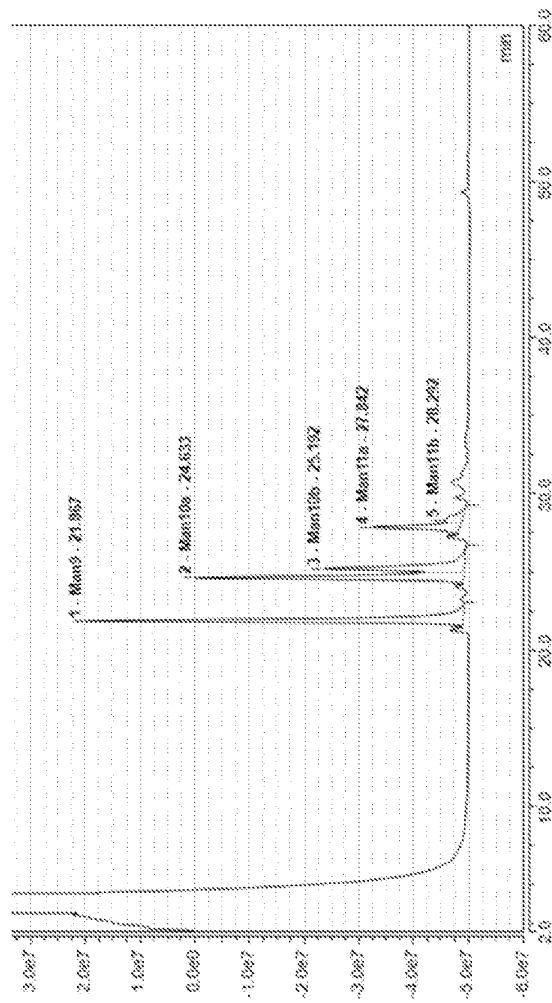


FIG. 4B

FIG. 5

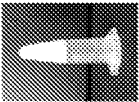
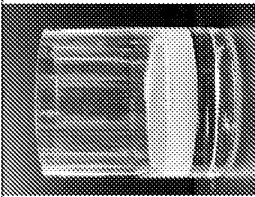
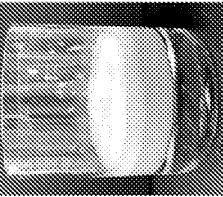
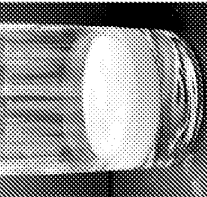
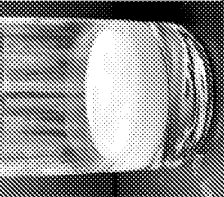
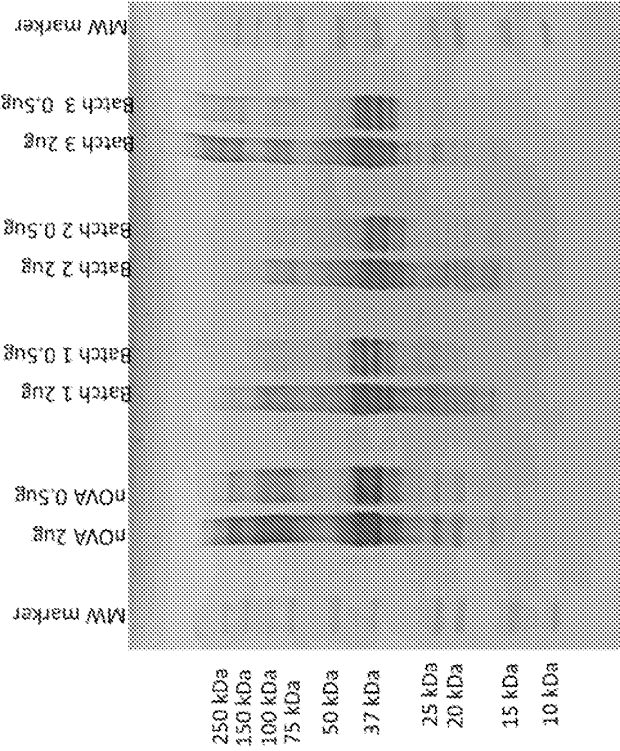
Sample	pH	Gelation at 72°C before foaming	Gelation at 72°C after foaming
Gallus gallus rOVA	5.87		
Gallus gallus rOVA	6.49		
Gallus gallus rOVA (pH adjusted)	6.08		
Ostrich rOVA	3.7		
Ostrich rOVA (pH adjusted)	5.73	Did not gel	Did not gel
Duck rOVA	4.3		
Egg White	9.01		

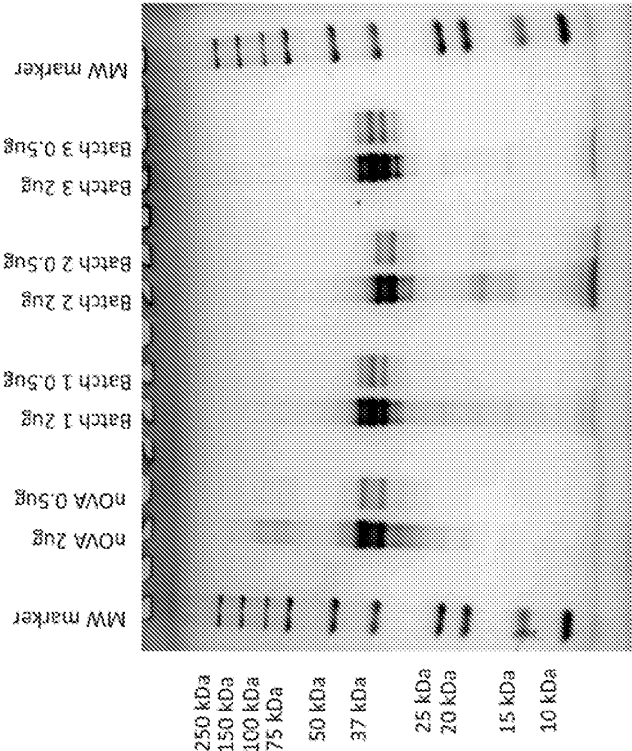
FIG. 6

Sample	Cocktail
Negative Control	
Egg white control	
7% rOVA	
12% rOVA	



Western Blot anti-OVA

FIG. 7B



Protein Gel

FIG. 7A

12% SDS-PAGE (160V 90 min)

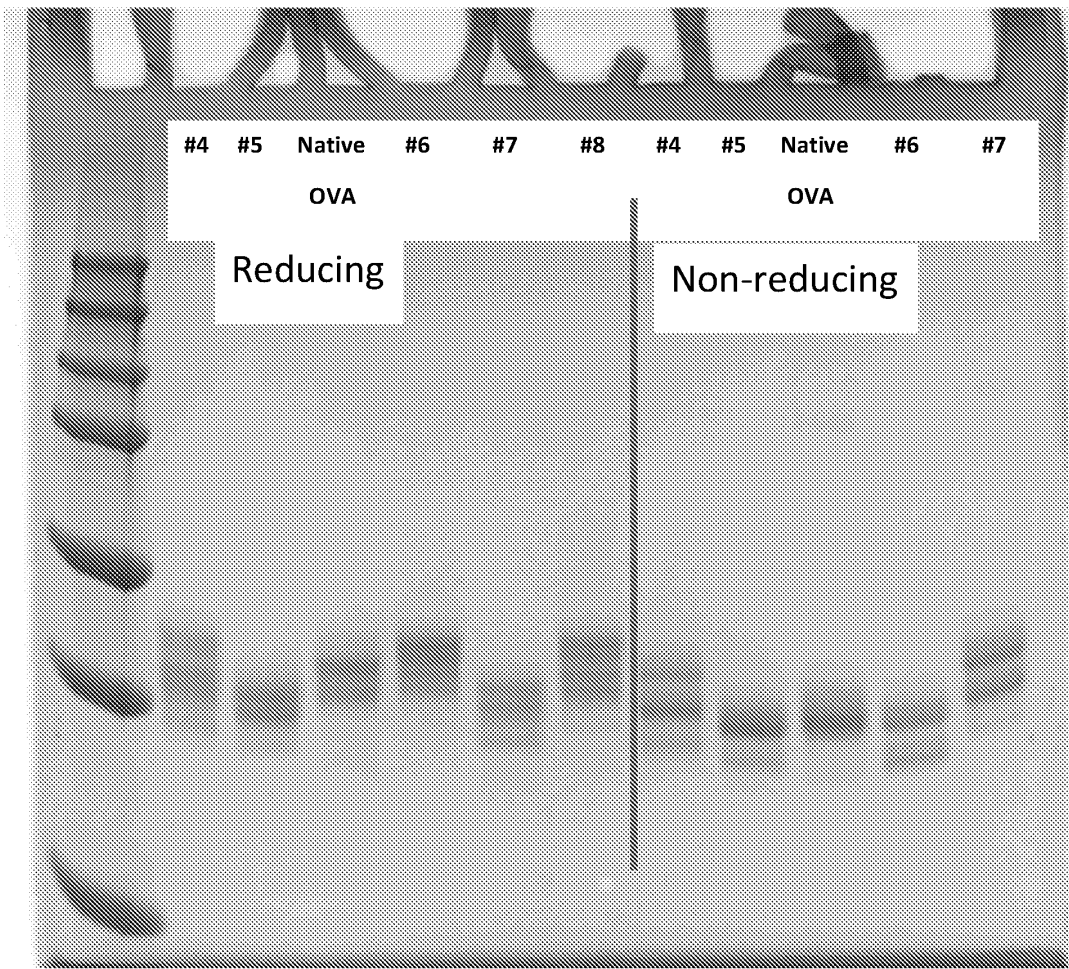


FIG. 8A

12% SDS-PAGE (160V 90 min)

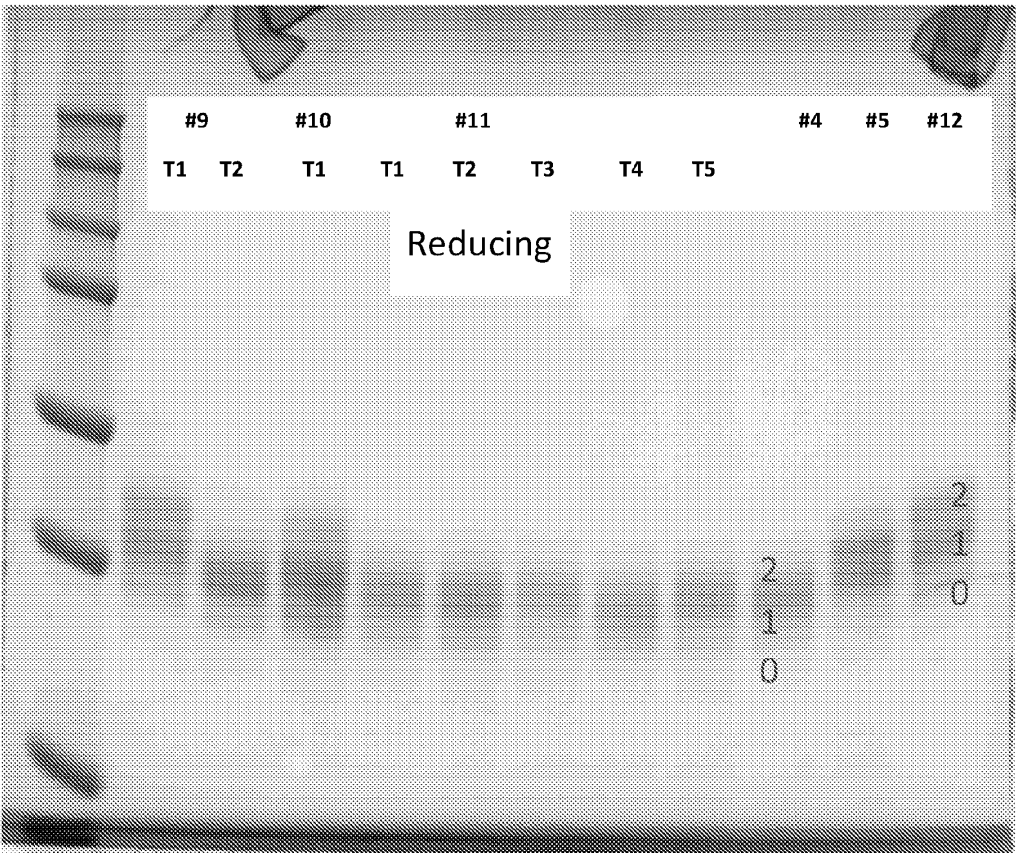


FIG. 8B

2 – doubly glycosylated
1- single glycosylated
0 – none

4-12% SDS-PAGE (160V 50 min)

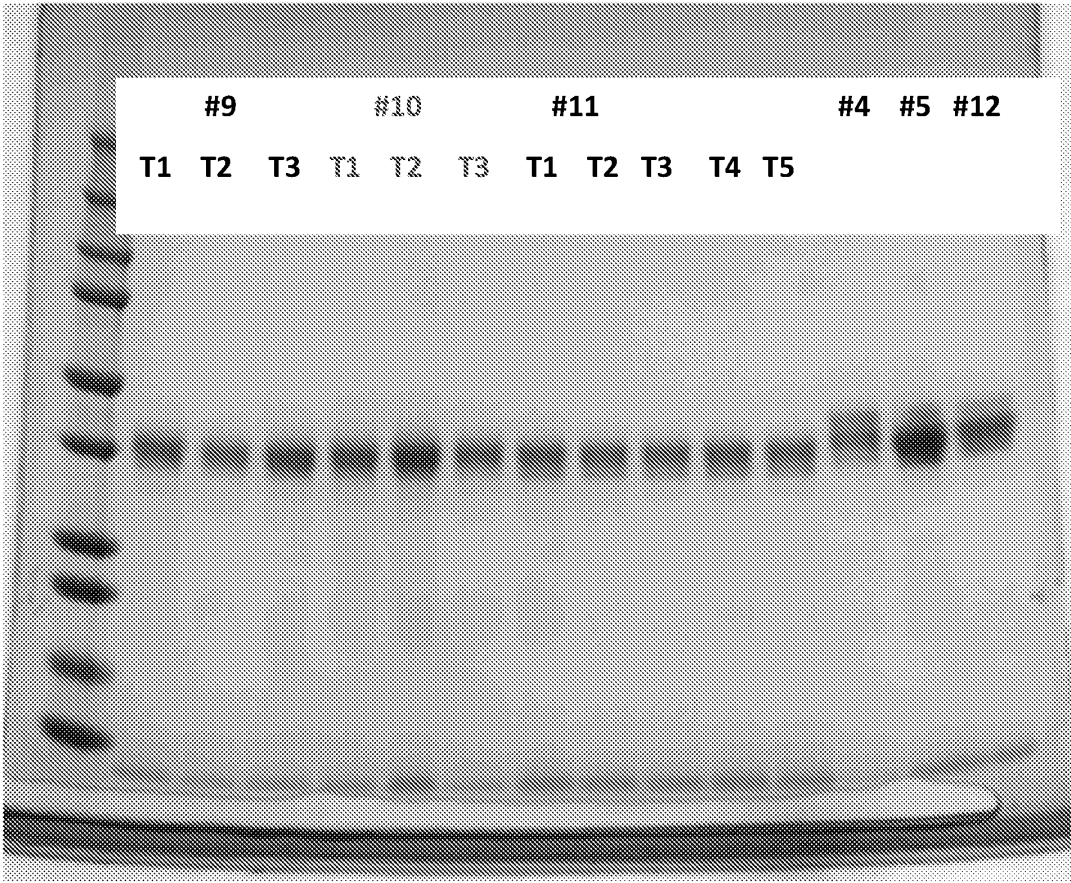


FIG. 8C

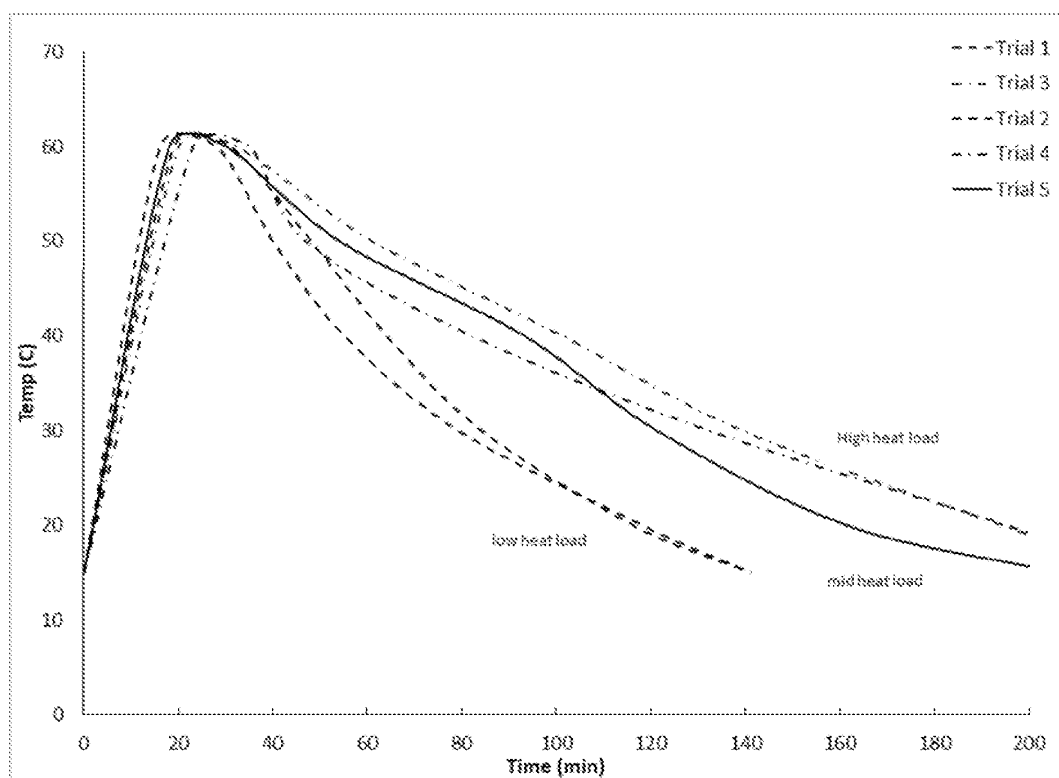


FIG. 9

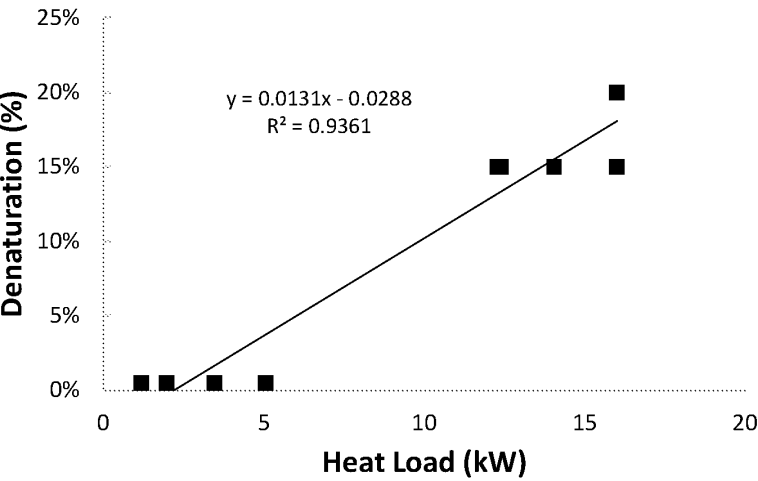


FIG. 10A

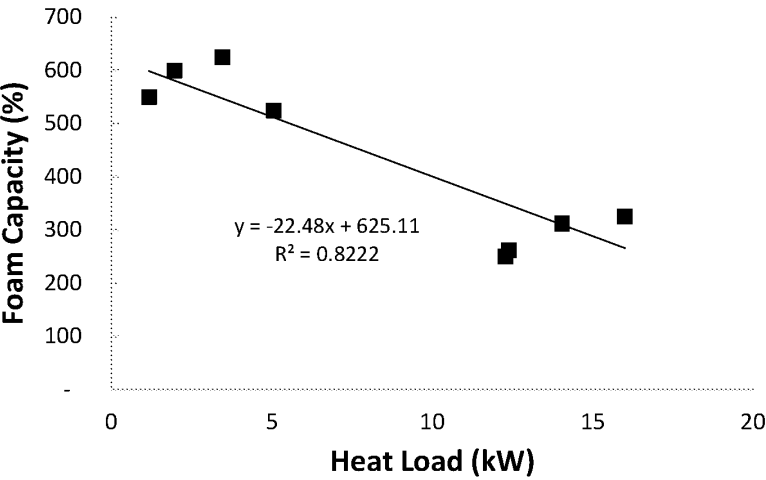


FIG. 10B

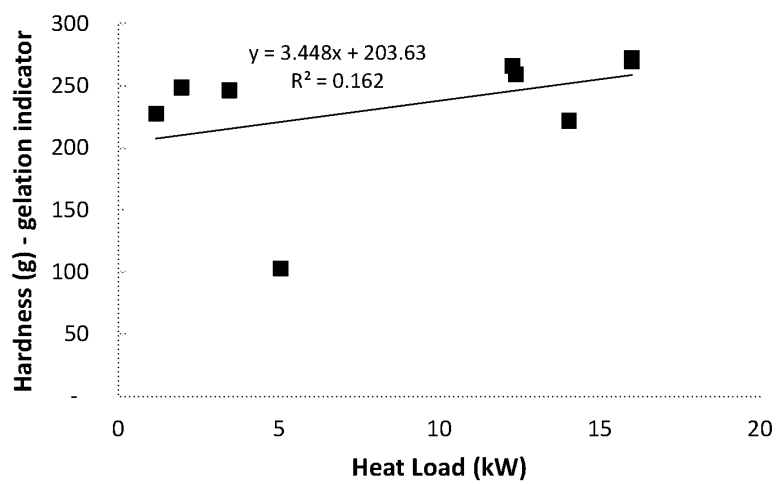


FIG. 10C

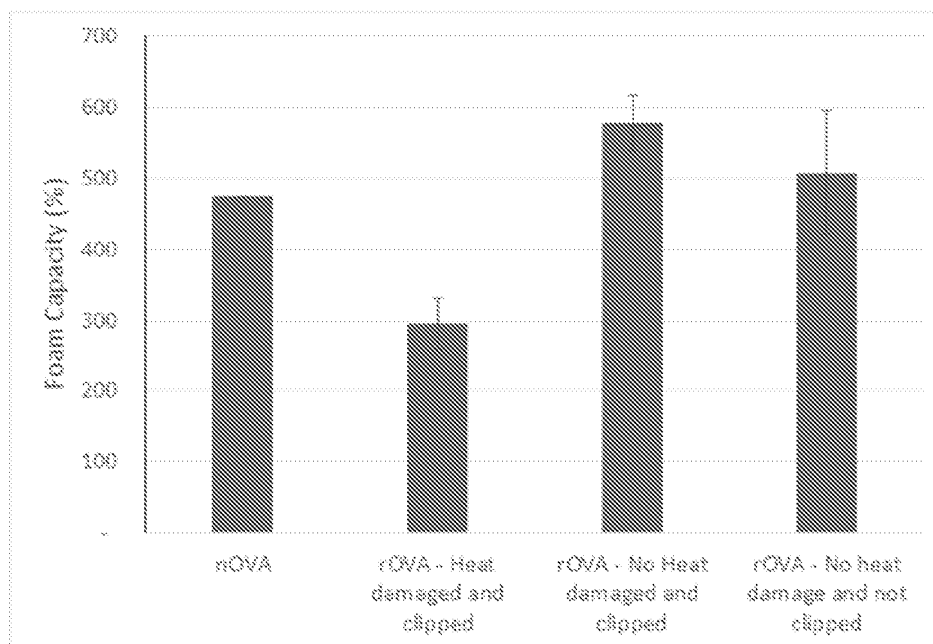


FIG. 11A

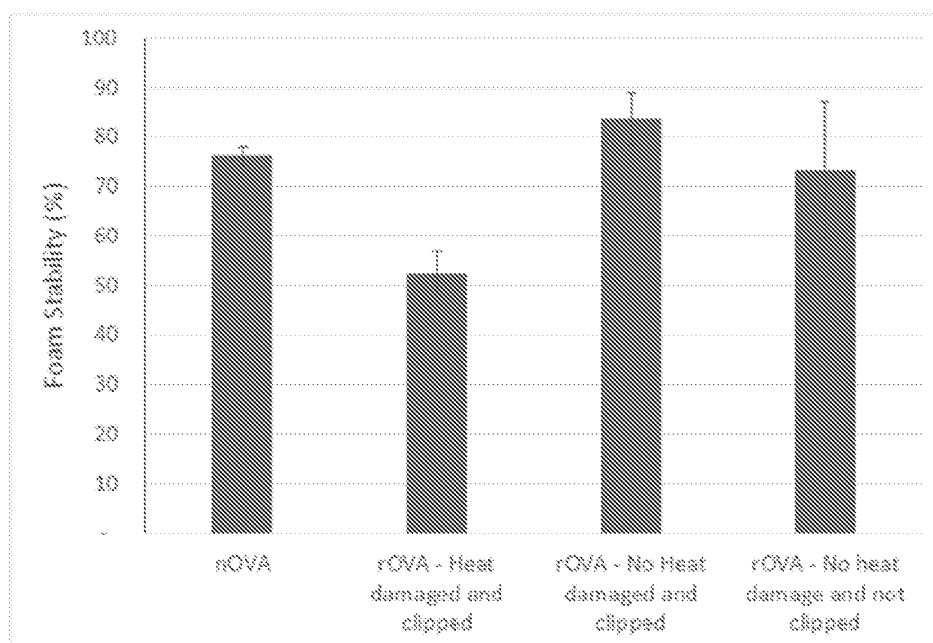


FIG. 11B

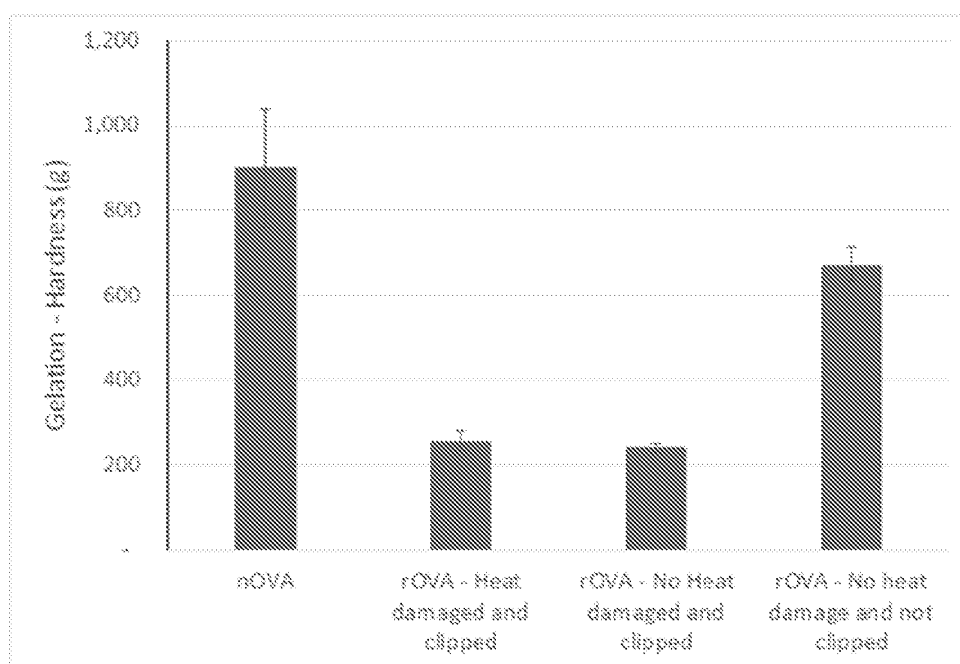


FIG. 11C

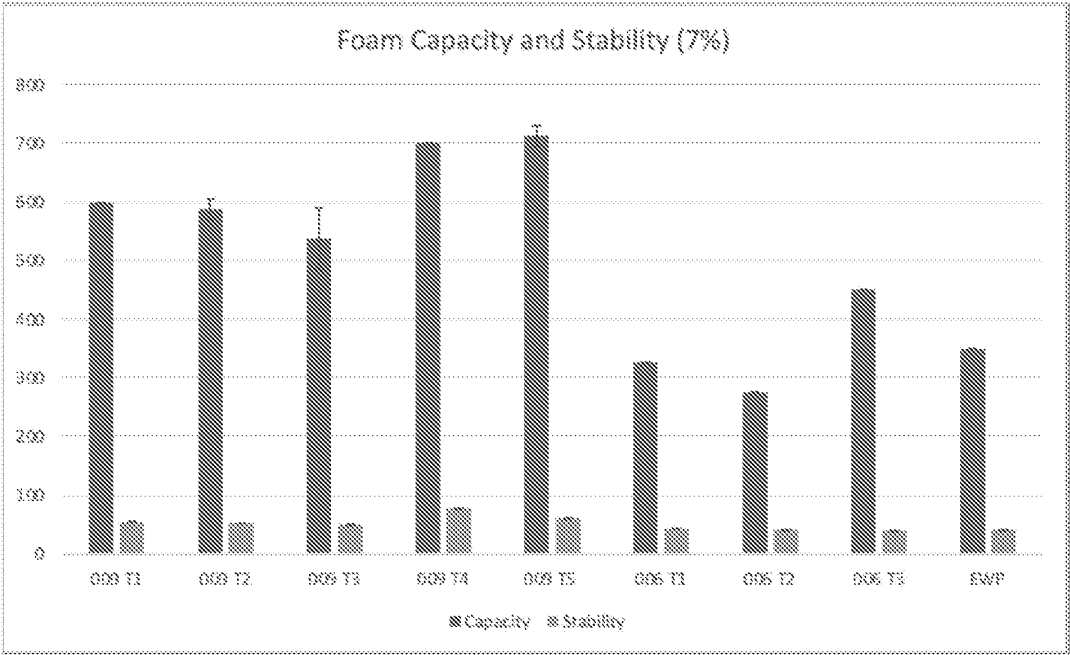


FIG. 12A

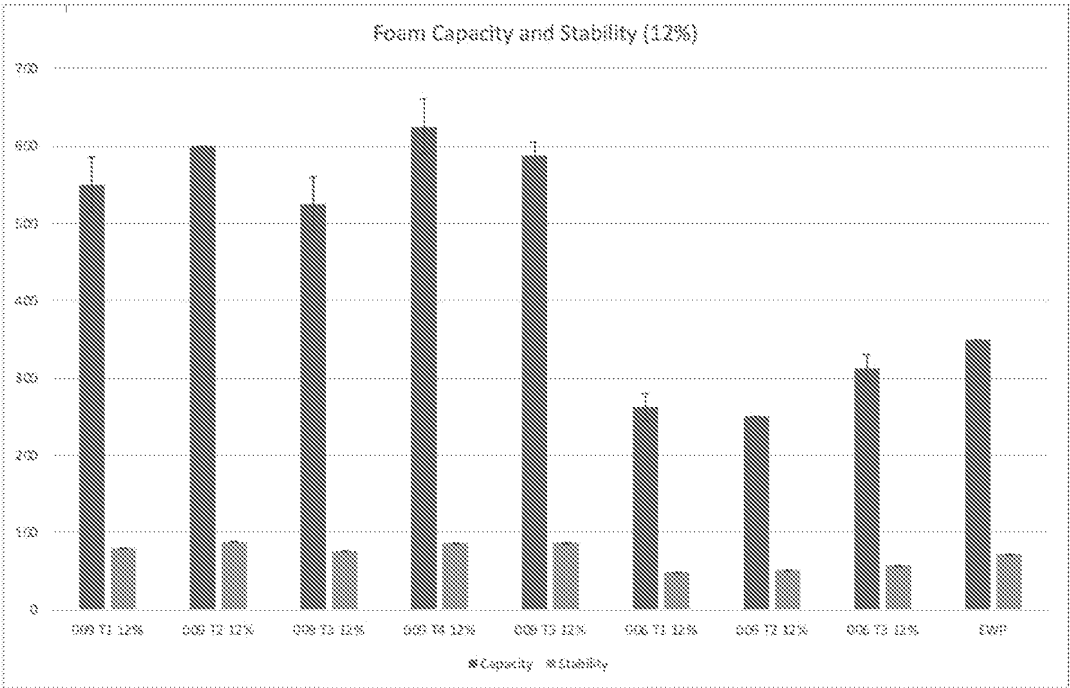


FIG. 12B

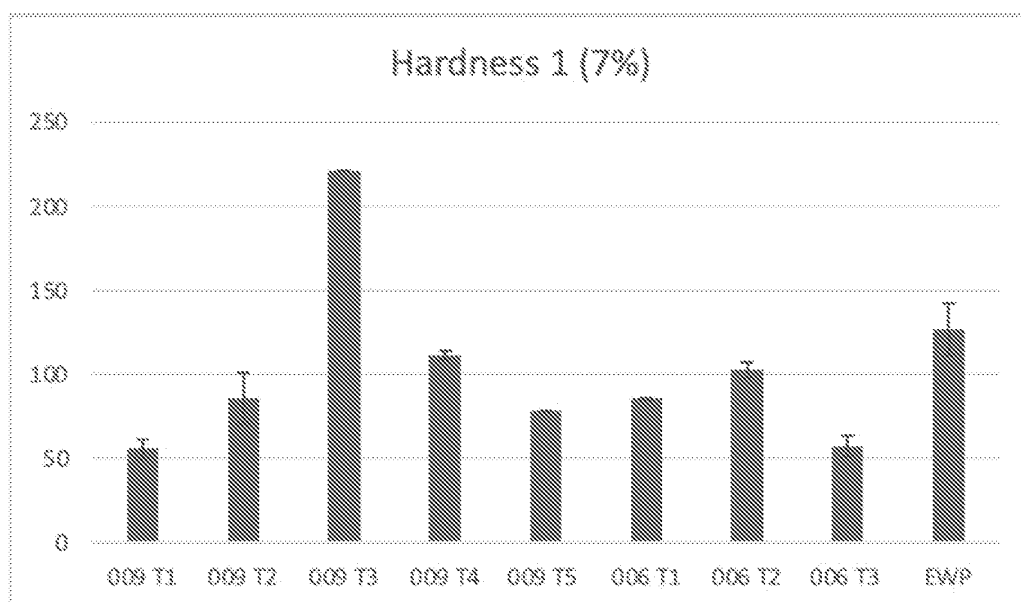


FIG. 12C

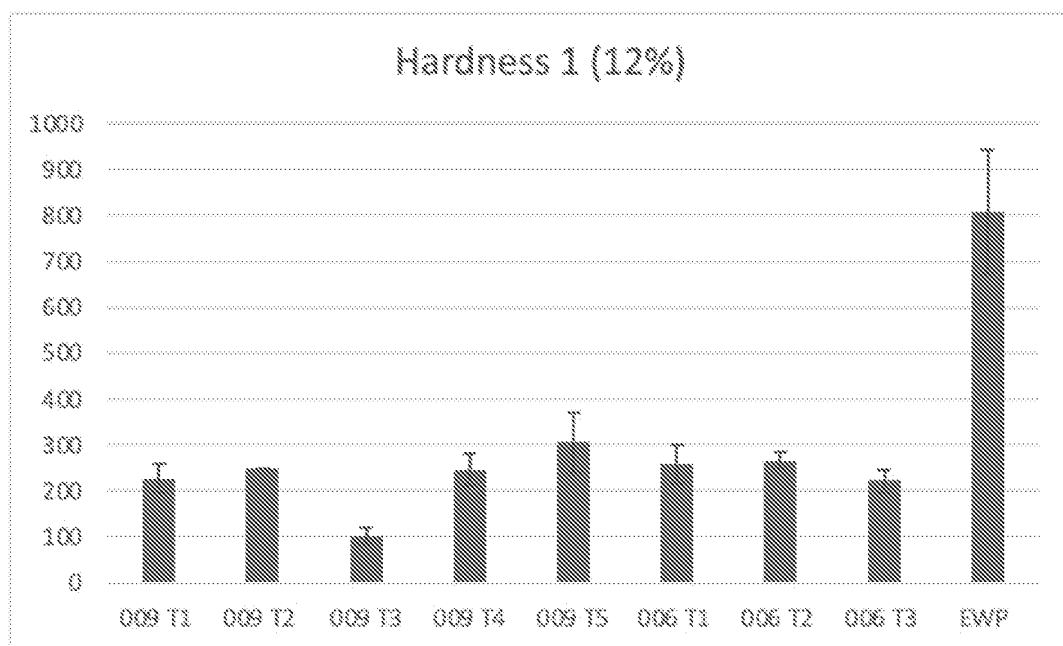


FIG. 12D

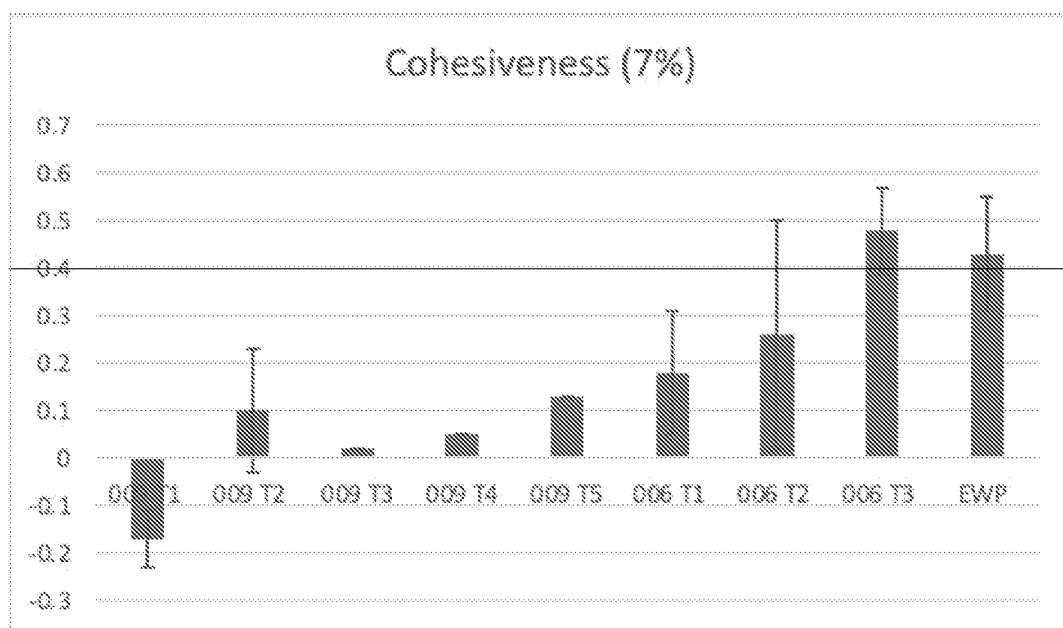


FIG. 12E

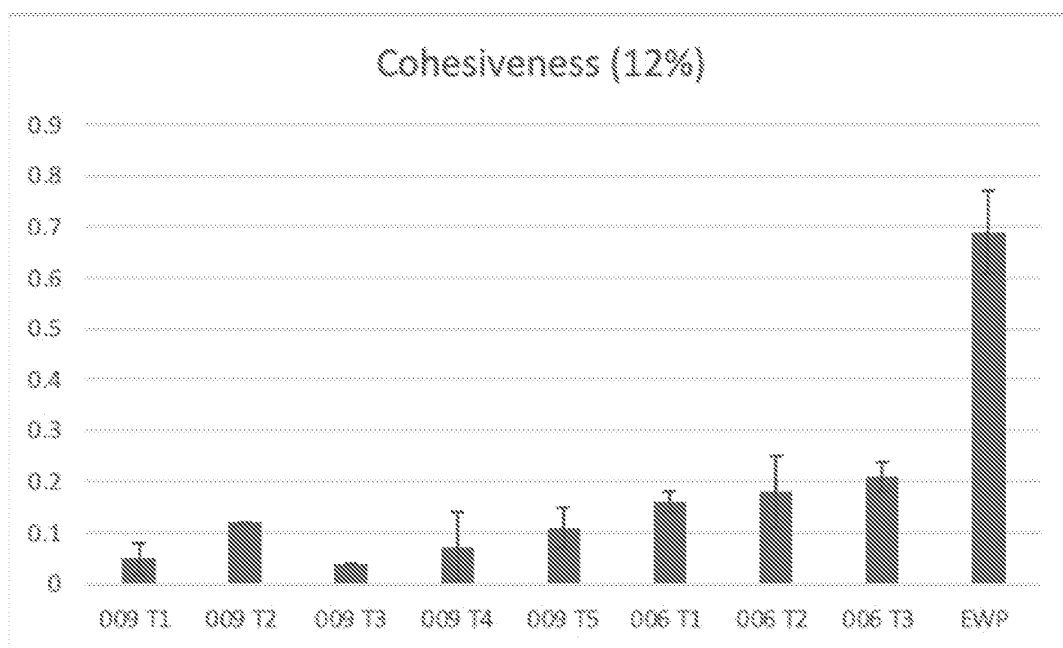


FIG. 12F

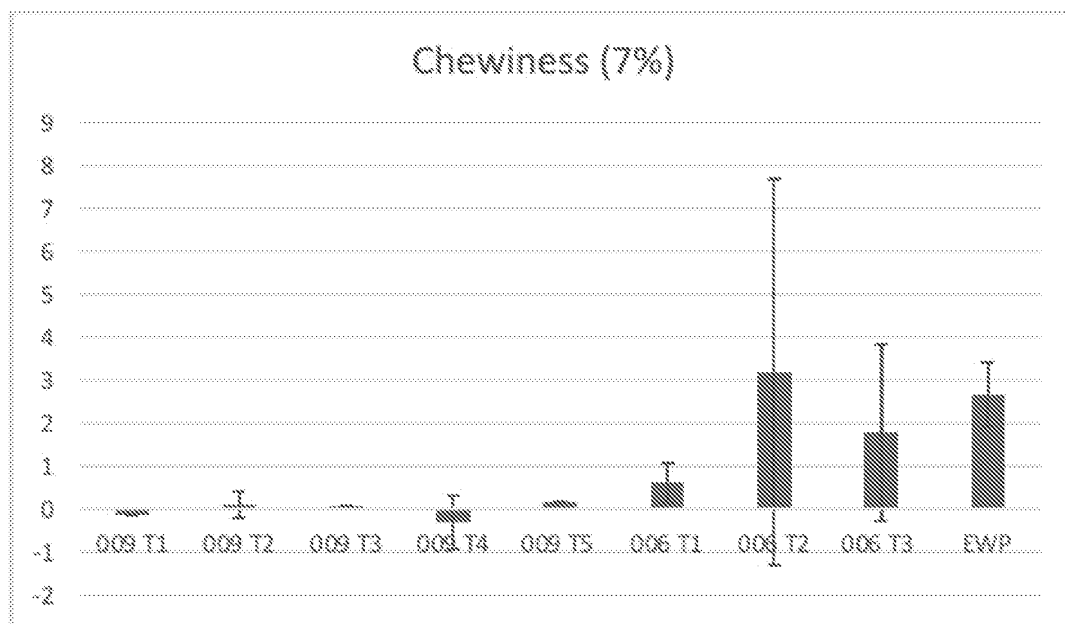


FIG. 12G

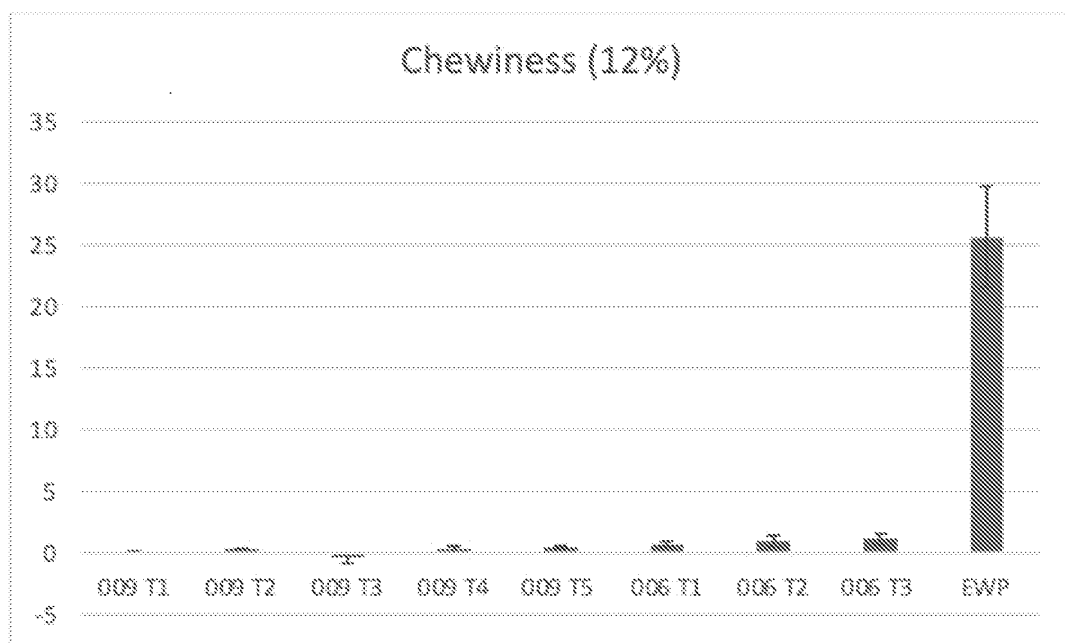


FIG. 12H

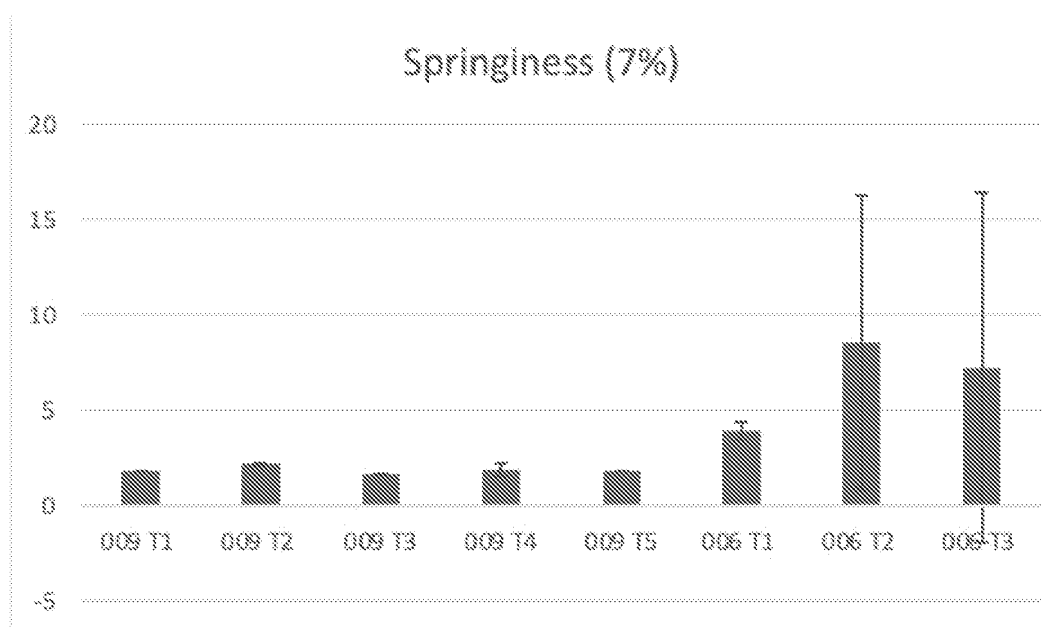


FIG. 12I

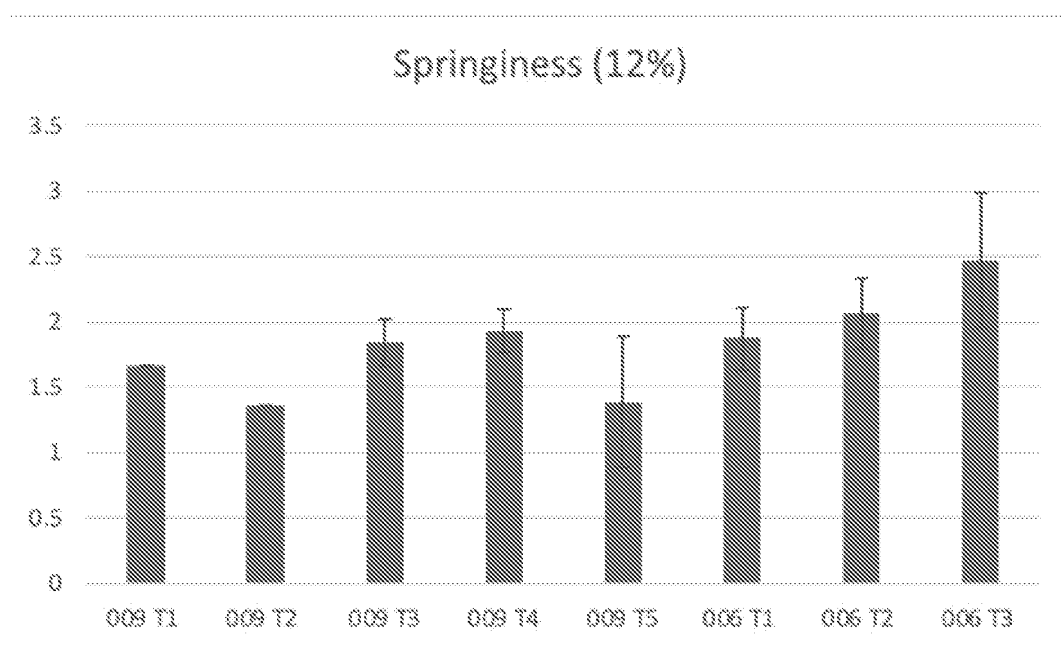


FIG. 12J

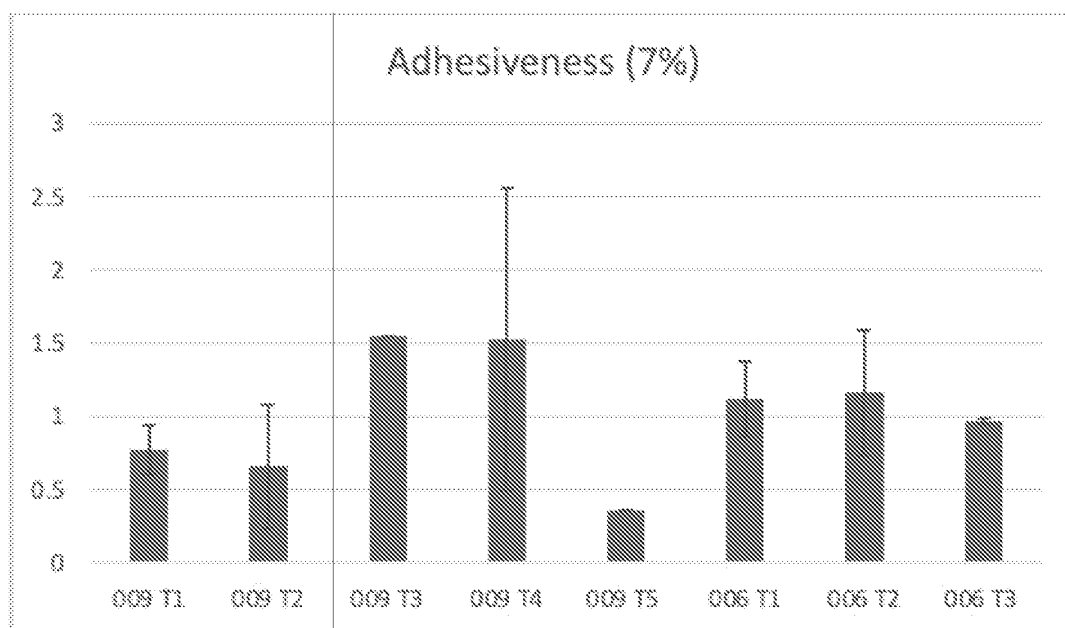


FIG. 12K

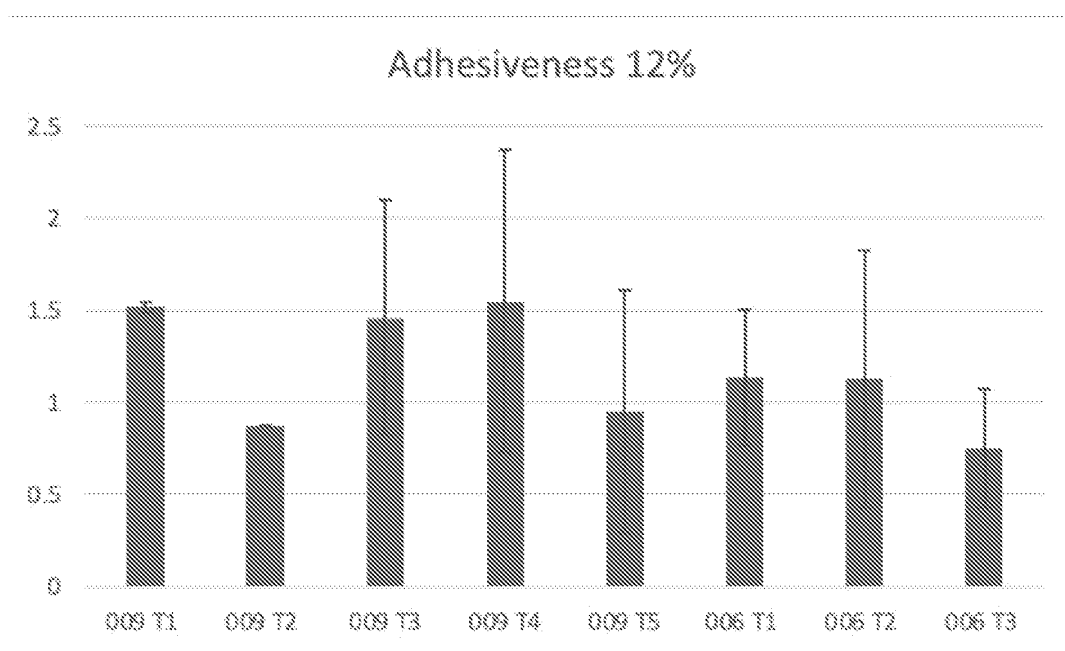


FIG. 12L

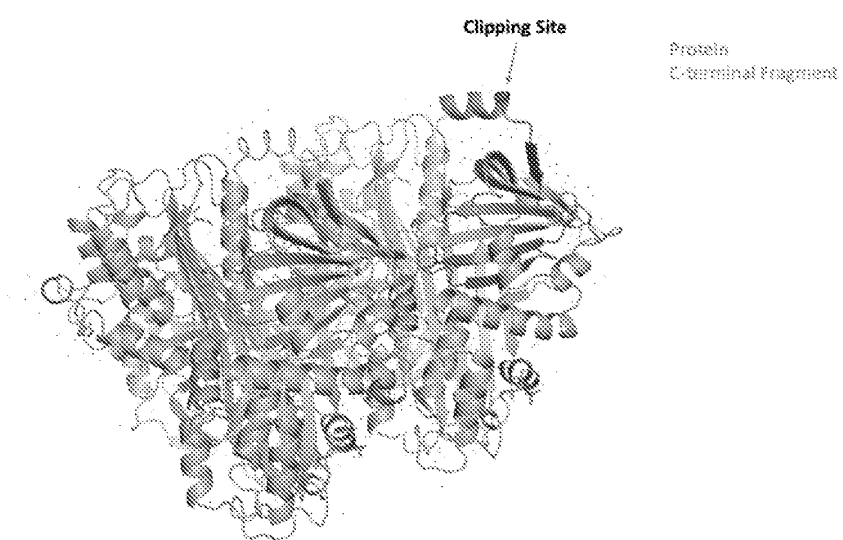


FIG. 13A

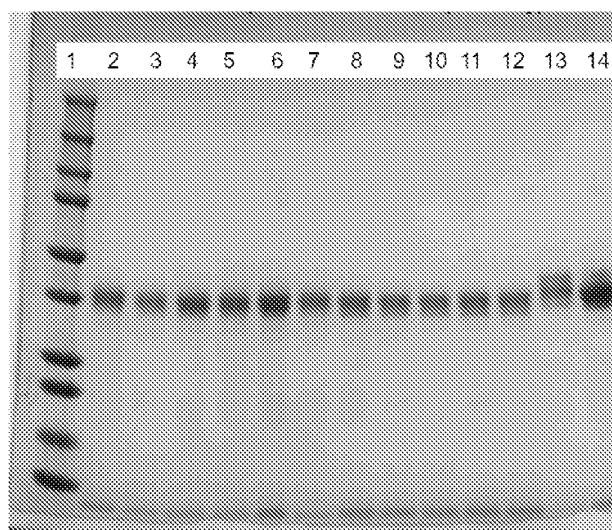


FIG. 13B

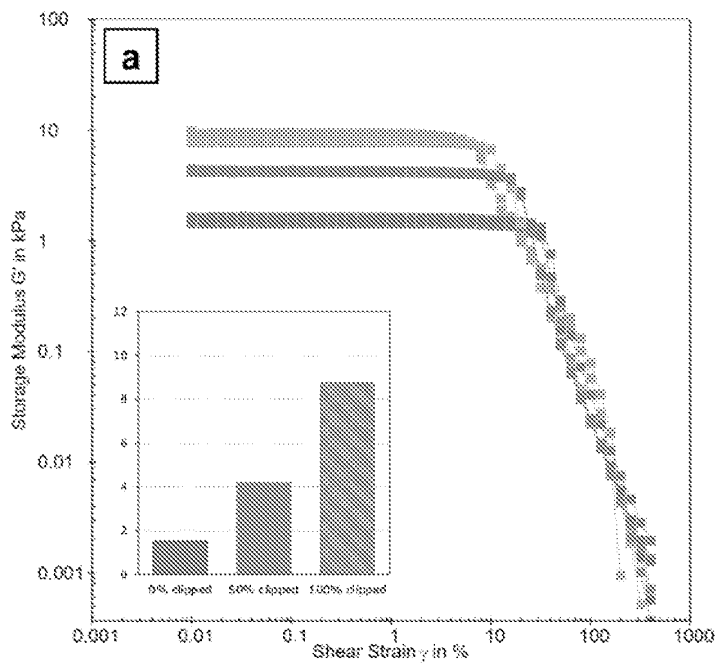


FIG. 14A

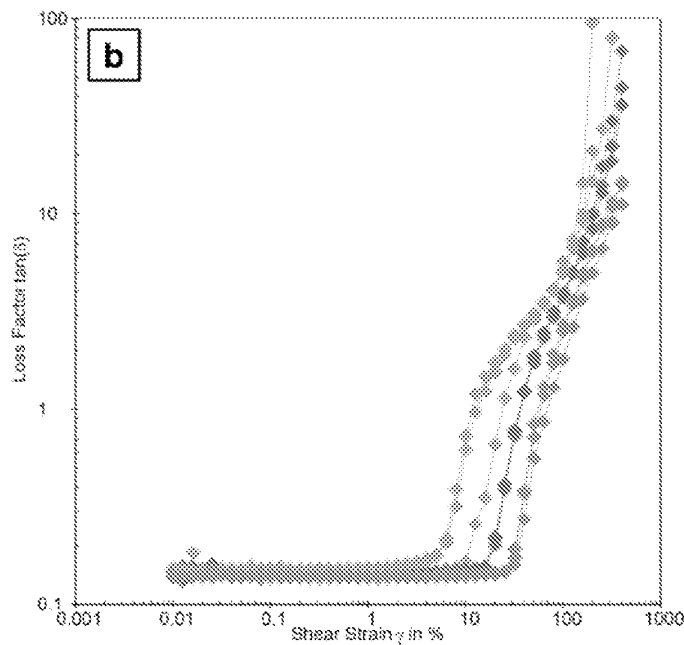


FIG. 14B