

1 **Isolation of κ -casein glycomacropeptide from bovine whey fraction using food grade anion**
 2 **exchange resin and chitin as an adsorbent**

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4 SUPPLEMENTARY FILE

5 **Supplementary Table S1.** Analysis of acetic acid recovered from chitin and N-
 6 acetylglucosamine samples after acid hydrolysis

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Sample	$\mu\text{g}/\text{mg}$ dry weight
Chitin A	259.0 [†]
Chitin B	239.0
Chitin C	247.7
N-acetylglucosamine	281.0

8 [†]Average of results obtained in duplicate determinations.

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11 **Supplementary Table S2.** Amount of anion exchanger packed in a 1.8 ml column

Anion exchanger	Mg dry weight
Resin A	395 [†]
Resin B	388
Resin C	394
Chitin A	218
Chitin B	143
Chitin C	193

12 [†]Average of results obtained in duplicate measurements.

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14 **Supplementary Table S3.** Amino acid composition of GMP fraction obtained by chromatography of SWF
15 on resin B. GMP adsorbed on the column was eluted with a 0-1 M ammonium bicarbonate gradient.

Amino acid	Mol%
Asx†	7.6‡
Ser	10.7
Glx	16.0
Gly	2.0
His	nd
Arg	nd
Thr	18.6
Ala	7.9
Pro	11.6
Tyr	nd
Val	9.3
Lys	4.7
Ile	9.5
Leu	2.1
Phe	nd

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17 †Cysteine, methionine and tryptophan were not determined.

18 ‡Average of results from two experiments. nd: Not detected.

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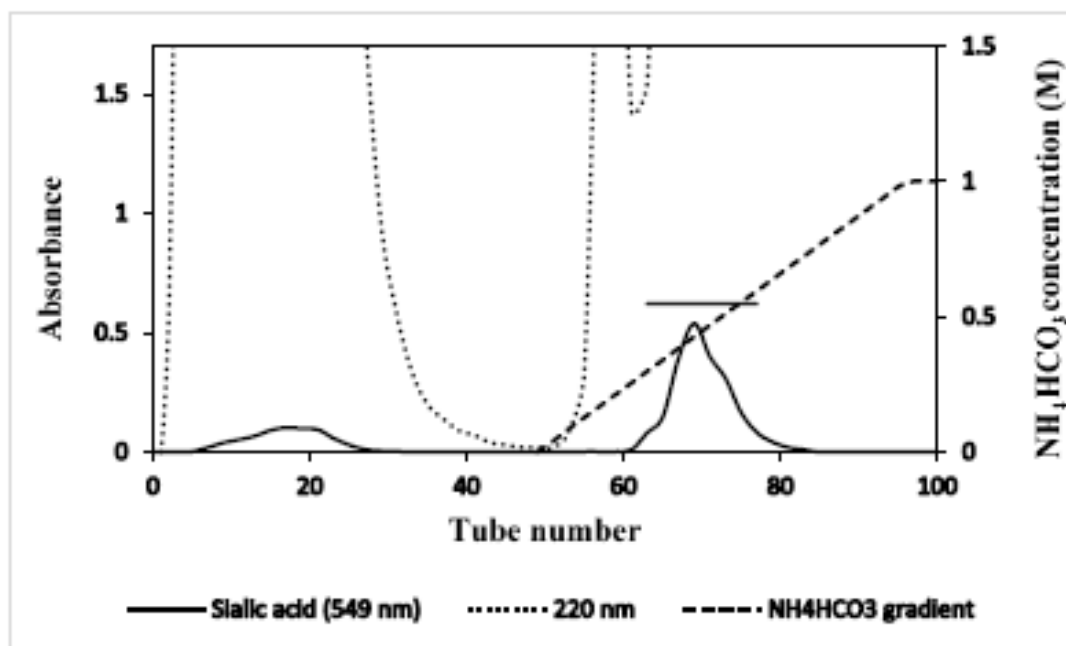
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22 **Supplementary Figure legend**

23 **Supplementary Figure S1.** Chromatography of SWF on resin B. GMP adsorbed on the column was eluted
24 with a 0-1 M ammonium bicarbonate (NH_4HCO_3) gradient. Absorbance values at tube numbers > 65
25 ranged from 2.8 to 3.1. Details as in legend to Fig. 1.

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27 **Supplementary Figure S1**

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