

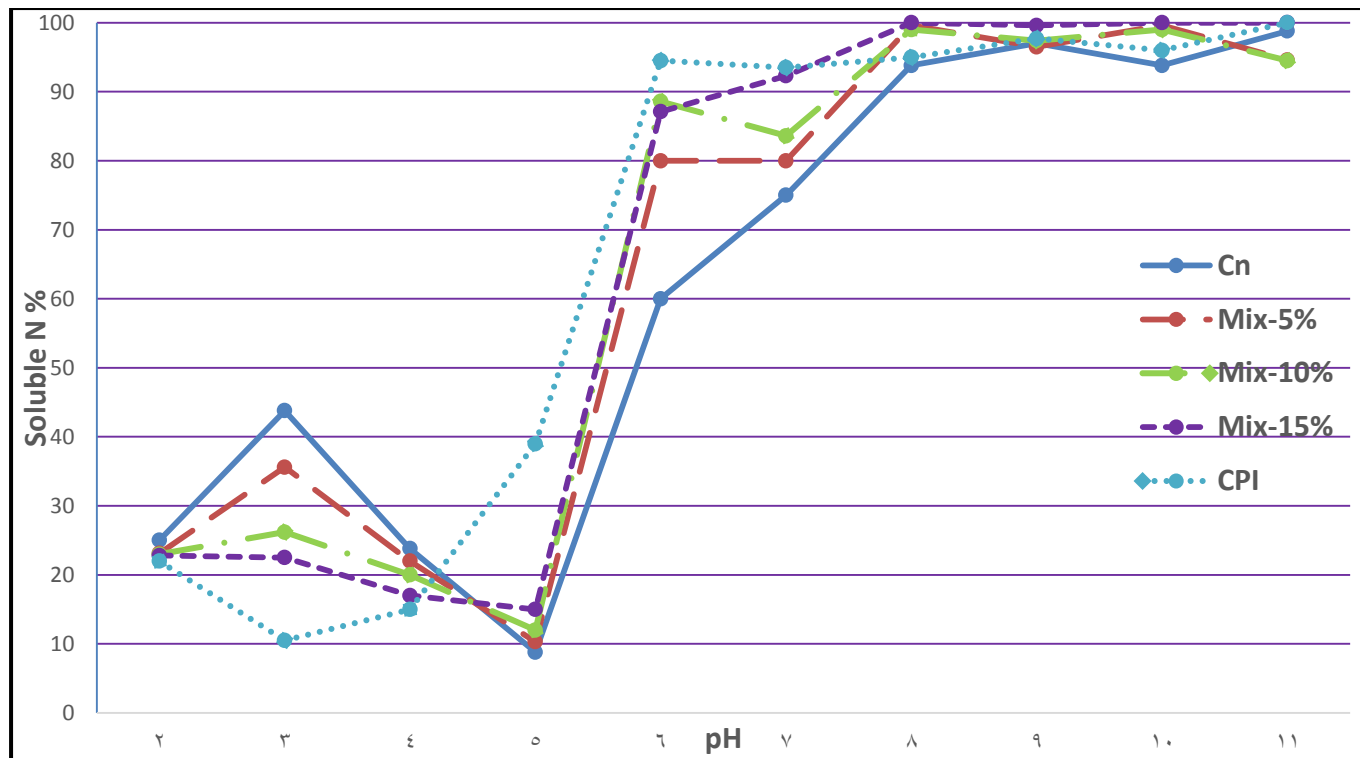


Figure. (2). Solubility as function of pH of Casein (Cn —●—), Chlorococcoid protein isolated (CPI —◆—) and Casein / Chlorococcoid protein co-precipitates (5% —●—, 10% —◆— and 15% —●—) mixtures.

Table (4). Protein fractions obtained by SDS – PAGE technique for casein, chlorella protein isolate, and casein – chlorella protein mixtures.

Fraction No.	Casein		Casein/ Chlorella protein mixtures						Chlorella protein Isolate	
			Mix-5		Mix-10		Mix-15			
	Mw	%	Mw	%	Mw	%	Mw	%	Mw	%
1	329.22	19.116	333.47	18.796	342.15	20.112	342.15	19.475	346.57	21.262
2	150.80	11.594	210	7.009	182.33	10.804	184.68	12.643	191.94	10.409
3	93.58	8.683	108.95	16.496	116.19	11.018	121.28	9.669	141.11	13.728
4	63.85	10.818	70.14	7.657	65.59	19.207	68.28	14.618	72.04	12.111
5	48	6.797	48	9.074	37.88	8.763	39.92	9.091	38.89	11.925
6	26.36	21.793	31.47	8.360	27.31	13.738	27.31	15.979	27.80	12.088
7	10.84	21.199	24.27	16.526	11.32	16.358	11.16	18.525	11.00	18.477