

## Isolation of lactoserum proteins of chitozanglucane complexes

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### Abstract

In the article the results of sorption of residual proteins of lactoserum by chitozanglucane complexes (ChGC), obtained from waste biomass of fungus *Aspergillus niger*, are presented. Owing to its high sorption capacity, ChGC in neutral medium even with low protein concentrations (0.025-0.25%) cause separation of lactoserum into protein and protein-free fraction. Efficiency of isolation of lactoserum proteins ChGC with different content of basic components (chitozan and glucanes) is compared well with the efficiency of crab chitozan.