

Improving the extraction efficiency and functional properties of wheat germ protein by ultrasound-assisted extraction

CHUNYAN XIE^{1,2,3}, JUAN DU¹, CHUNMIAO XING¹, XU ZHANG¹, LAN WANG⁴,
HONGZHANG CHEN⁴, TONG LIN^{1,2,3*}

¹College of Life Science, Langfang Normal University, Langfang, China

²Technical Innovation Center for Utilization of Edible and Medicinal Fungi in Hebei Province, Langfang, China

³Edible and Medicinal Fungi Research and Development Center of Hebei Universities, Langfang, China

⁴State Key Laboratory of Biochemical Engineering, Beijing Key Laboratory of Biomass Refining Engineering, Institute of Process Engineering, Chinese Academy of Sciences, Beijing, China

*Corresponding author: tlin@lfnu.edu.cn

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Electronic supplementary material

Supplementary Tables S1–S2

Supplementary Figure S1

Table S1. Level table of orthogonal factors

Level	Factor			
	solid-liquid ratio (g·mL ⁻¹)	ultrasonic time (min)	ultrasonic power (W)	solvent pH
1	1 : 10	10	0	8
2	1 : 15	20	200	9
3	1 : 20	30	300	10
4	1 : 25	40	400	11

Table S2. Orthogonal experiment design

Test number	Factor			
	material-water ratio (A)	ultrasonic time (B)	ultrasonic power (C)	solvent pH (D)
1	1	1	1	1
2	2	2	2	2
3	3	3	3	3
4	4	4	4	4
5	1	2	3	3
6	2	1	4	4
7	3	4	1	1
8	4	3	2	2
9	1	3	4	4
10	2	4	3	3
11	3	1	2	2
12	4	2	1	1
13	1	4	2	2
14	2	3	1	1
15	3	2	4	4
16	4	1	3	3

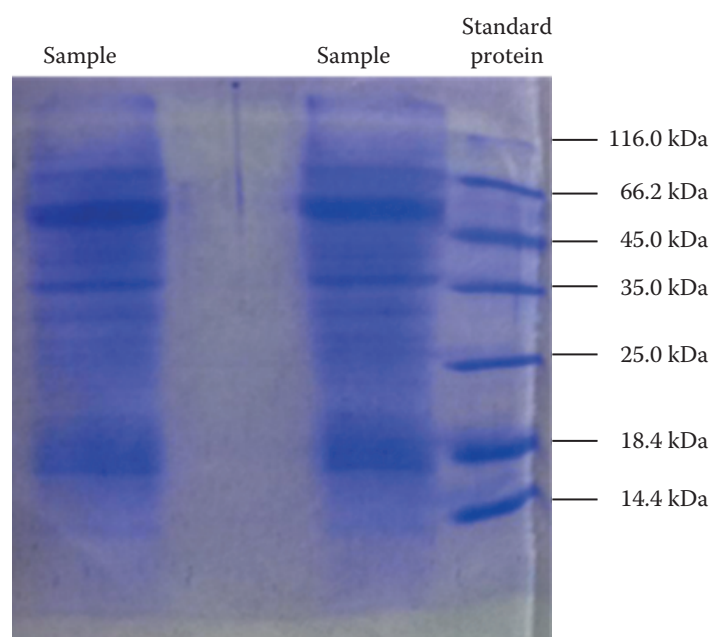


Figure S1. The SDS-PAGE pattern of defatted DWP

SDS-PAGE – sodium dodecyl sulphate polyacrylamide gel electrophoresis; DWP – defatted wheat germ