

# Proteins: Exploring the Structure and Isolation from milk

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## What will we learn today?

- Proteins and their structure
- Look into tools to understand 3D structure
- Work on a hands-on activity to isolate protein from milk

# When you think about a protein what comes to your mind?







## Where are proteins found?

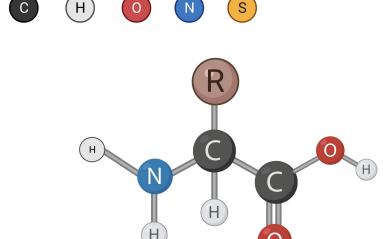
	Food Sources	Human body	Microorganisms	Non Living
Examples	<ul><li>□ Seafood</li><li>□ Meat</li><li>□ Milk</li><li>□ Eggs</li><li>□ Nuts</li><li>□ Lentils</li></ul>	<ul> <li>Nails</li> <li>Hair</li> <li>Muscles/organ tissues</li> <li>Hormones</li> <li>Enzymes</li> <li>Receptors</li> </ul>	□ Bacteria □ Fungi	□ Viruses



## What are Proteins Chemically?

Basic component of living cells: made up of C, H, O, N, S

Building block: Amino acid

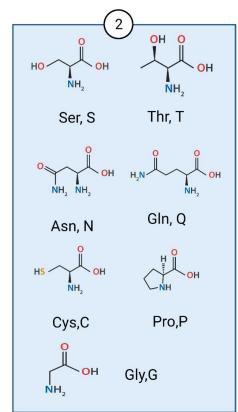


#### **Amino acids**



#### **Electrically charged side chains**

#### Polar and special cases



#### **Hydrophobic Side chains**

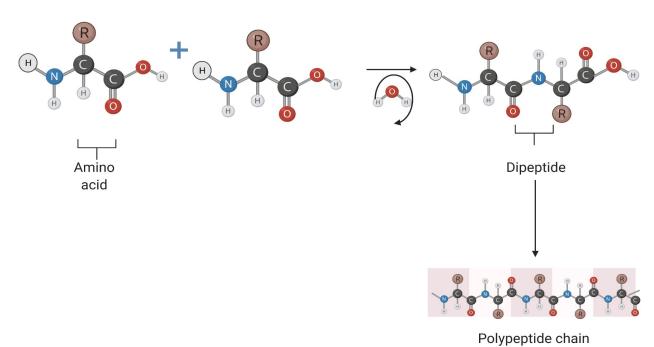


## **Structure**

- Primary
- Secondary
- Tertiary
- Quaternary



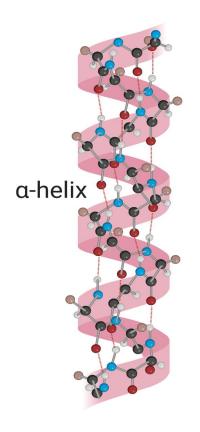
# **Building Blocks: Primary Structure**

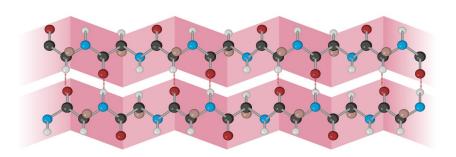




# **Secondary Structure**

#### **Secondary structure**



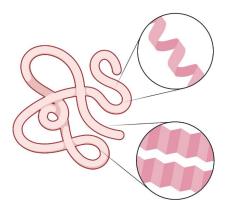


β-pleated sheet

# Tertiary and Quaternary Structure

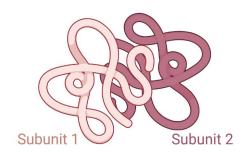


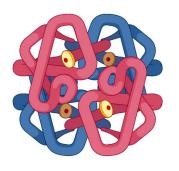
#### **Tertiary structure**





#### **Quaternary structure**







#### **Primary structure**

Polypeptide chain

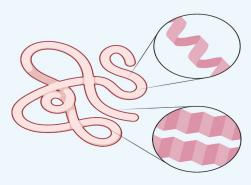


#### **Secondary structure**

α-helix

β-pleated sheet

#### **Tertiary structure**



#### **Quaternary structure**





### **Protein Structure: Bioinformatics**

#### **Protein structure databases:**

(i) PDB : <a href="https://www.rcsb.org/">https://www.rcsb.org/</a>

(ii) EBI-MSD: http://www.ebi.ac.uk/msd/

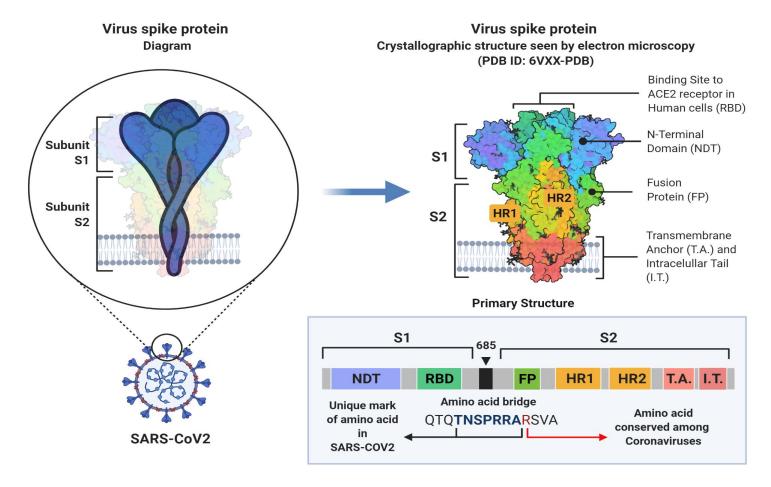
(iii) SCOP: <a href="http://scop.mrc-lmb.cam.ac.uk/scop/">http://scop.mrc-lmb.cam.ac.uk/scop/</a>

(iv) CATH: http://www.biochem.ucl.ac.uk/bsm/cath\_new/

PyMol: Protein Visualization Software

https://pymol.org/edu/?q=educational/







Spike Protein (6VXX) (6NDD)

Casein (β)

PyMol: Protein Visualization Software <a href="https://pymol.org/edu/?q=educational/">https://pymol.org/edu/?q=educational/</a>

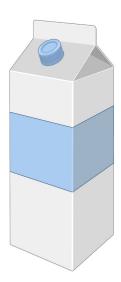
You tube video: <a href="https://www.youtube.com/watch?v=luJqbV4D8Cc&t=10s">https://www.youtube.com/watch?v=luJqbV4D8Cc&t=10s</a>

## **Activity: Milk**



Nutrients: Fat, Calcium, Vitamin D, Minerals and Proteins

**Proteins:** 82% Casein, 18% is serum or whey



Edible biodegradable food coating: <a href="https://www.youtube.com/watch?v=wt32GgQGTcl">https://www.youtube.com/watch?v=wt32GgQGTcl</a>



## DIY: Protein precipitation experiment

#### **Ingredients**

- Milk
- Vinegar
- Food Color (optional)



# **Acknowledgements**

- CalACS Team
- Images created in biorender.com