INTRODUCTION

Denaturation is a process in which proteins or nucleic acid lose their secondary or tertiary structure in which they are present. Application of some external stress or compound such as

* A strong acid or base
* A concentrated inorganic salt
* A organic solvent ( chloroform or alcohol)
* Radiation of heat

Proteins are large molecules made up of small amino acids. Protein folding is keys to whether Globular protein or a membrane protein can do this job correctly. It must be folded into the right shape to function but hydrogen bonds which play a big part in folding them, are rather weak, and it does not take much heat , acidity or other stress to break some and form others. The shape of a protein is associated with the food processing properties such as solubility gel formation and enzyme activity.

OBJECTIVE

Denaturation of proteins is one of the phenomenons that results in the disturbance of stability and structure of proteins. The chemistry of proteins has always been important owing to the abundance of these biomolecules in the living system. The fundamental blocks of our body structure and their functioning require protein. This protein is supplied to a body through food product such as pulses, cheese, milk, meat, nuts etc.

**TO STUDY:**

In the egg whites, the albumin will change from clear to other forms. We will explore the following denaturation of egg albumin by different processes done by cooking acids and bases which can form ions side groups of amino acids by organic compound.