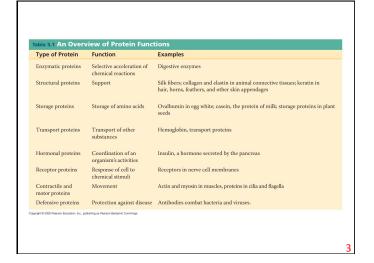
Proteomics

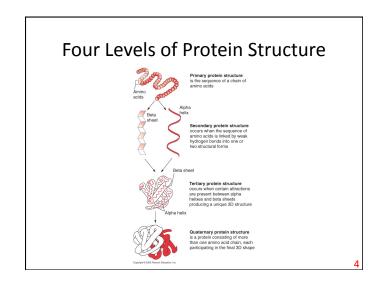
- Proteomics is the study of protein structure and function.
- An organism's proteome is its entire set of proteins.
- Proteomics is much more complicated than genomics.

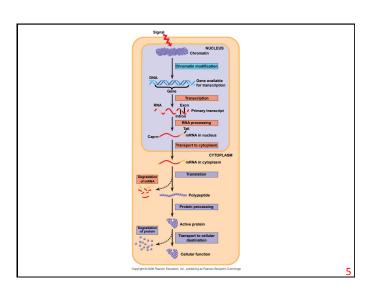
Proteomics Versus Genomics

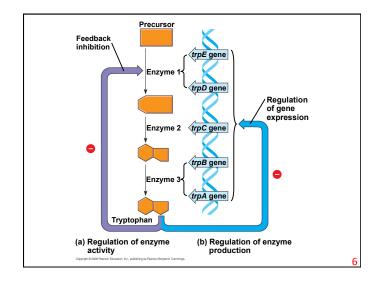
- Genomics tells us what kinds of proteins a given organism has the capacity for producing, but genomics tells us almost nothing about how those proteins function or when and in which cells those proteins are produced.
- Proteomics gives us a clearer picture of what roles the various proteins play in cells.
 Therefore, compared to genomics, proteomics allows us to better understand an organism.

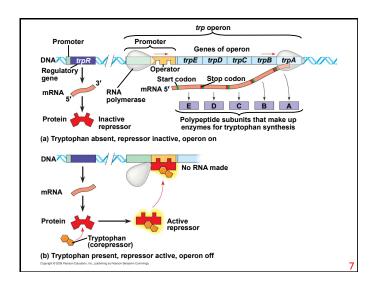
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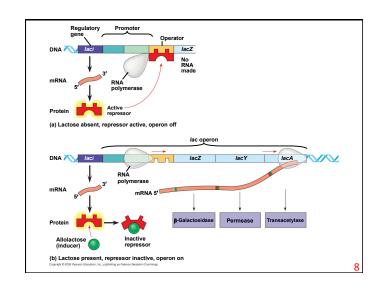


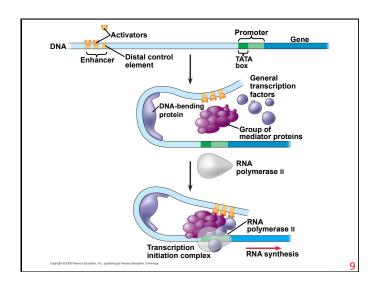


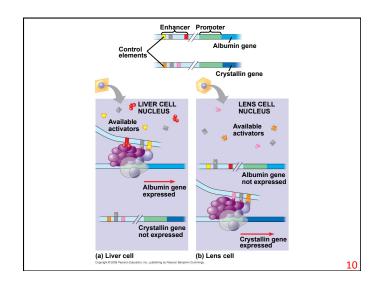






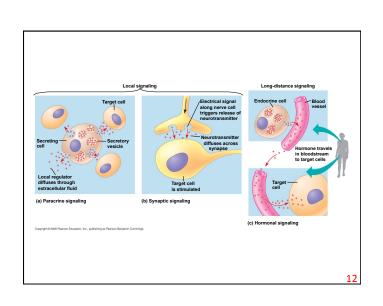


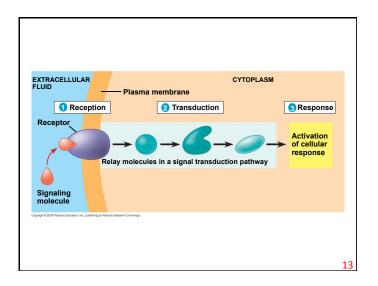


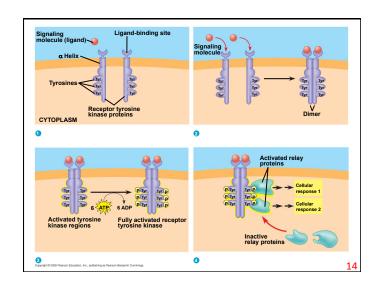


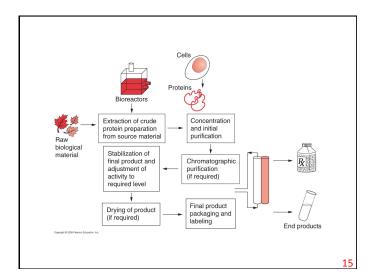
Post-translational Modifications

- Phosphorylation
- Ubiquitination
- Methylation
- Acetylation
- Glycosylation









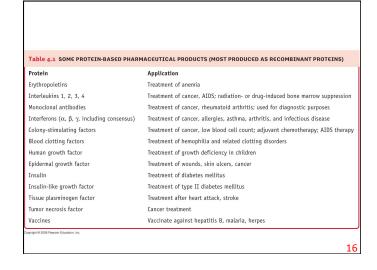


Table 4.2 SOME ENZYMES AND THEIR INDUSTRIAL APPLICATIONS Application Enzyme Amylases Digest starch in fermentation and processing Digest proteins for detergents, meat/leather, cheese, brewing/ Proteases baking, animal/human digestive aids Digest lipids (fats) in dairy and veg-Lipases etable oil products Pectinases Digest enzymes in fruit juice/pulp Digest milk sugar Lactases Produce high-fructose syrups Glucose isomerase Cellulases/ Produce animal feeds, fruit juices, hemicellulases brewing converters Penicillin acylase Produce penicillin