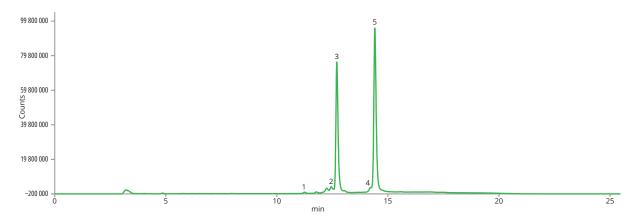
Lactoferrin in goat's milk

Lactoferrin (LT) is a glycoprotein, which is one of the group of transferrins. It is an iron -binding protein with a mass of 80 kDa. Lactoferrin has microbial properties against many microorganisms (bacteria, viruses and fungi, including parasites). It is one of the non-specific components of the immune system and has anticancer and anti- -inflammatory properties.

Lactoferrin is widely represented in various animal fluids, mainly milk, saliva and tears. It is separated from bovine milk to produce this key ingredients of infant formulas. Lactoferrin is also used as a food supplement to support the natural immune system, gut microbiome and healthy skin.





Lactoferrin analysis in goat's milk

Lactoferrin in goat's milk

Column	Arion® C4-BIO, 5 μm						
Dimensions	250 mm × 4.6 mm						
Part number	ARI-5846-LM46						
Mobile phase	A: 100% acetonitrile (ACN)						
	B: 95 % ACN + 5 % H20+ 0.1 % TFA						
	C: 5 % ACN + 95 % H20 + 0.1 % TFA						
Gradient elution	Retention (min)	%A	%B	%C			
	0.0	0.0	20.0	80.0			
	0.5	0.0	30.0	70.0			
	6.0	0.0	35.0	65.0			
	10.0	5.0	40.0	55.0			
	15.0	0.0	50.0	50.0			
	16.0	0.0	20.0	80.0			
	19.0	0.0	20.0	80.0			
Flow rate	0.5 ml/min						
Temperature	60 °C						
Detection	FLD @280/340 nm*						
Injection volume	10 μΙ						
Analytes	1. Lysozyme						
	2. Lactorferrin						
	3. α-La (α-Lactalbumin)						
	4. β-LagB (β-Lactoglobulin, BLG)						
	5. β-LgA (β-Lactalbumin)						

^{*}Note: The detection can be at UV @205 nm.