

PREFACE

Proteins, Peptides and Amino Acids SourceBook is the second in a series of reference books conceived to cover the explosive growth in commercially available biological reagents. The success of our first reference work, *Source Book of Enzymes* published in 1997, encouraged us to continue this series. Choosing proteins, peptides, and amino acids as the subject matter for the second volume was simple, given their preeminence in regulating biochemical processes and their importance to modern molecular biology.

The *SourceBook* series was inspired by our difficulty in locating a suitable replacement for a depleted reagent in the midst of an urgent research project. To our dismay, we found the reagent supplier out of business and the product line no longer available. Other reagent catalogs on our library bookshelf offered a narrow selection and incomplete functional information. We were ultimately able to locate a satisfactory alternative only by making countless inquiries and paging through innumerable product catalogs and technical data sheets. We needed—but could not find—a single resource that cataloged available compounds, organized them in a logical and accessible format, provided critical technical information to distinguish one from another, and told us where we could buy them.

We conceived the *SourceBook* series as a unique reference tool to satisfy this need. It has been carefully designed to inform users of the broad variety of reagent products available from commercial suppliers worldwide. *Proteins, Peptides and Amino Acids SourceBook* facilitates the selection process by providing systematic and comparative functional information about each product. The task of maintaining and searching scores of supplier catalogs and product data bulletins is eliminated.

Proteins, Peptides and Amino Acids SourceBook will be a practical tool for researchers in academia, industry, and government. Students and educators will regularly refer to its concise information and helpful indexes. Reagent suppliers and marketers will find the *SourceBook* an invaluable resource in conducting competitive assessments and identifying new product trends and opportunities. And to speed their identification and ordering of specific products, purchasing agents will rely on *Proteins, Peptides and Amino Acids SourceBook's* distillation of critical product information into thorough reference tables and a comprehensive index of worldwide suppliers, brokers and distributors.

Proteins, Peptides and Amino Acids SourceBook is organized in a user-friendly format that combines the following unique features in one expansive volume:

- An encyclopedic comparison of more than 26,000 commercially available proteins, peptides, and amino acids.
- A worldwide listing of nearly 500 reagent suppliers, brokers and distributors.
- Critical functional information, proven applications and literature references.
- Comparative sequence, biological source, molecular weight, purity, biochemical and physical data, and physical form information to ensure the selection of suitable products.

- An informative User's Guide that takes the reader through the unique features of *Proteins, Peptides and Amino Acids SourceBook*.
- Helpful listing of abbreviations and acronyms used throughout the world in describing proteins, peptides and amino acids.
- Complete indexes of peptide sequences and names, synonyms and derivatives.

It is our hope that *Proteins, Peptides and Amino Acids SourceBook* finds a place on your bookshelf as a valued research tool, and that it eases the process of locating the reagent and supplier best suited to your needs and geographic location.

We made a concerted effort to make *Proteins, Peptides and Amino Acids SourceBook* an exhaustive and global compendium of all commercially available proteins, peptides and amino acids. That we fell short of this goal is due in part to our ignorance of additional suppliers and our inability to keep pace with the development and commercialization of new products. If we overlooked your products, please accept our apology and invitation to contribute to the next edition.

Because of the continuing discovery, development, and commercialization of new reagents and sources, the information in this book will quite naturally become dated. To address this shortcoming, the authors and publishers are committed to updating *Proteins, Peptides and Amino Acids SourceBook* and the *SourceBook* series on a regular basis. We welcome your suggestions for corrections and additions to the books. Particularly valued are your suggestions for improving the content, readability, accessibility and organization.

John Stephen White
Dorothy Chong White

WHITE Technical Research GROUP
8895 Hickory Hills Drive
Argenta, Illinois 62501 USA
Phone: 217-795-4437
E-mail: wttrg@argenta.net

About the Authors

Dorothy Chong White has worked for twenty years in the corn wet-milling industry, holding varied positions in basic research and product development for the A.E. Staley Manufacturing Company in Decatur, Illinois (a subsidiary of Tate & Lyle, North America). She has developed considerable expertise in manufacturing process troubleshooting and product characterization. She has the distinction of being a member of the research team which won technical approval for 100% use of high fructose corn syrup-55 as a replacement for sucrose in the carbonated beverage industry.

Ms. White holds two US patents and has been actively engaged in new product development from biotechnology for the past five years. Her scientific training was taken at the Universities of Illinois at Champaign-Urbana and Springfield.

John Stephen White developed an enduring fascination for the use of enzymes and other biological reagents through practical experience in the isolation and purification of enzymes

for academic research, development of a multienzyme in vitro enzyme system to predict the in vivo digestibility of carbohydrate polymers, and large-scale applications of enzymes for food and industrial ingredient manufacture.

His training in biochemistry was taken at the University of California at San Diego and the University of Utah, Salt Lake City. Dr. White held joint appointments at the University of Illinois, Champaign-Urbana, as postdoctoral fellow and visiting assistant professor of biochemistry. He spent thirteen years in research and management in the corn wet-milling industry, one of the largest consumers of commercial bioreagents, and is the author of more than 25 journal articles, book chapters and reference books.

Dr. White has worked extensively with scientists from the food and beverage industries, academia and government to investigate nutritional issues surrounding traditional and novel foods and ingredients. He has enjoyed professional affiliations with the Calorie Control Council, the Corn Refiners Association, the Institute of Food Technologists, and the International Life Sciences Institute, which he has served as trustee and scientific advisor. Dr. White is founder and principal in the consulting firm of WHITE Technical Research GROUP, established in 1994 to serve scientific research and management.

Acknowledgments

The authors express their gratitude to the many marketing, technical service, customer service, research, and public affairs personnel from reagent suppliers who gave so generously of their time to provide us with technical information about their protein, peptide and amino acid products.

Finally, we thank our long-suffering editors and publishers at Humana Press for their support, encouragement and prodding during development of this book. We hope you agree that it was worth the wait.