Centrifuge egg white (to see if it is separated).

Bought 1 dozen "fresh" Egg yolk eggs (medium size) from Seminets.

Cracked egg yolk into metal receptacle, avoided the cholesterin far and near for all the white, her alone all (50?) and my homogenize.

Carried eggs. Balanced in high-speed angle car. Hit edge.

Run up to 12,000 rpm. (7 3/4 min) - 15 min run.

No more yolk coating. (though a little)

Se was 85 50 min. run. no change.

Meanwhile had homogenized two white, though no messhi - a poor indifferent proving, above half being clear. put into two (small) culture flasks.

Further white, roughly homogenized with a spatula.

Put into the small 2nd later. Pur a or (12,000 rpm. a over head time. (Semi)

Results: small batch: 1 bottle. white, no separation.

big batch: unhomogenized : a little, no. little effervescences

homoegenized (small quantity: 2 oz.) one tube should remain:

white tube - now her with clear.

"Homogenized" the unhomogenized pair with a spatula.

37,000 rpm for 15 min. (also the originally homogenized one).

as before.

Deoiled & aband. attempt to centrifuge, as mixer to pipette off some of the free white from egg yolk cracked egg.

Mixed all remaining white together. Stored 2 days to break up vis.

Estimated vol - 3cc. Added 45 gm NaCl. Shored in.

pH - 8.8. Added KOH (1/10) 1.7cc to give pH 4.6 treaty few last act.
Resin prep. (car from 19th Feb)

drew on Buchner funnel (actually didn't dry for long enough. Still
settle clump in place).

added loose acetone: set up with抿 [a 21130 cm].

at 5:30 pm: started to filter, using a Buchner. had changed over to
an ordinary funnel (in filter paper). washed with acetone, December hundred cc
of acetone, but found there was no acetone acetone. Perpend
final washing, left standing (covered) on filter paper.

a Thursday morning (21°) worked three times, with acetone and acetone.
left a filter paper (covered with a filter paper) to dry over weekend.
Decided to use Hen egg-white by Katsunori Ninomiya

5% milk + 2% Am. Sou.

Pour 1000 ml egg-white (wheat flour, 14 g/l) into cool toastbake.

Added 650 ml A & B (150 ml each) - nothing

1 0.75 g Am. Sou.

2 1.5

3 2.25

4 3.0 g Am. Sou. (2 1/2 x)

Stirred

Heated with 120 gam and covered (wheat flour) after several times

Pour in big (9 1/2 g) and wait ...

Sub. morning: rotated to main cap, fed bale 1, 2, 3, 4.

5.7

15