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Datasheet for ABIN1099671

Bovine Milk

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Host:

Quantity: 0.5 mL

Product Details

Protein Source: Milk

Cow

Characteristics: As a qualitative reference with an optimized protein content to study the normal protein

composition of bovine milk. To identify or quantitate a normal milk protein component using a variety of immunodiffusion techniques including immuno- electrophoresis, single and double radial immunodiffusion and electroimmunodiffusion. As a reference in nephelometry and other automated precipitation techniques. As a blocking agent or as a negative control in non-precipitating antibody-binding assays e.g. in serodiagnostic immunofluorescence and immunoenzyme tests. This normal reference does not contain assigned values for individual proteins but can be used as an internal relative standard for quantitative protein assays such as double radial immunodiffusion (Mancini, Fahey), ELISA, Western immuno- blotting and electroimmunodiffusion (Laurell), expressing the results obtained with the sample under investigation as a percentage of the protein concentration in the normal reference milk.

Directions for use: Bovine milk is shipped lyophilized at ambient temperature. After arrival store at +4°C. Prolonged storage may be at - 20°C. After opening the vial, the lyophilized content is reconstituted by adding 0.5 ml of sterile distilled water, mixed gently by inversion until complete dissolution is obtained. Allow to stand at ambient temperature for 5-10 minutes to reach equilibrium. Reconstituted milk may be stored frozen.

Purification: Non-antisera

Components: Bovine milk

Product Details Lysate Type: Normal **Application Details** Working dilutions may be prepared by adding the required amount of phosphate buffered saline Application Notes: (PBS), should not be refrozen and preferably used within 24 hours. Repeated thawing and freezing should be avoided. If a slight precipitation occurs upon storage, this should be removed by centrifugation and will not affect the performance of the reference milk. Comment: Physical form: Delipidated, heat inactivated, lyophilized, stable whole milk. Restrictions: For Research Use only Handling Lyophilized Format: