

Datasheet for ABIN7631511
anti-Galanin antibody (Biotin)



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Overview

Quantity:	1 mL
Target:	Galanin (GAL)
Reactivity:	Human
Host:	Rabbit
Clonality:	Polyclonal
Conjugate:	This Galanin antibody is conjugated to Biotin
Application:	Western Blotting (WB), Immunohistochemistry (IHC), Immunocytochemistry (ICC)

Product Details

Purpose:	Biotin-Linked Polyclonal Antibody to Galanin (GAL)
Isotype:	IgG
Specificity:	The antibody is a rabbit polyclonal antibody raised against GAL. It has been selected for its ability to recognize GAL in immunohistochemical staining and western blotting.
Purification:	Antigen-specific affinity chromatography followed by Protein A affinity chromatography

Target Details

Target:	Galanin (GAL)
Alternative Name:	Galanin (GAL Products)
Background:	GALN, GLNN, GMAP, Galanin Prepropeptide, Galanin-Message-Associated Peptide
UniProt:	P22466

Target Details

Pathways: [Regulation of Hormone Metabolic Process](#), [Feeding Behaviour](#)

Application Details

Application Notes: Western blotting: 0.2-2 µg/mL,1:250-2500 Immunohistochemistry: 5-20 µg/mL,1:25-100
Immunocytochemistry: 5-20 µg/mL,1:25-100 Optimal working dilutions must be determined by end user.

Comment: The thermal stability is described by the loss rate. The loss rate was determined by accelerated thermal degradation test, that is, incubate the protein at 37°C for 48h, and no obvious degradation and precipitation were observed. The loss rate is less than 5% within the expiration date under appropriate storage condition.

Restrictions: For Research Use only

Handling

Format: Liquid

Concentration: 500 µg/mL

Buffer: PBS, pH 7.4, containing 0.02 % Sodium azide, 50 % glycerol.

Preservative: Sodium azide

Precaution of Use: This product contains Sodium azide: a POISONOUS AND HAZARDOUS SUBSTANCE which should be handled by trained staff only.

Storage: 4 °C,-20 °C

Storage Comment: Store at 4°C for frequent use. Stored at -20°C in a manual defrost freezer for two year without detectable loss of activity. Avoid repeated freeze-thaw cycles.