

Datasheet for ABIN7632350 **anti-LCAT antibody (Biotin)**



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Overview

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

Product Details

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

Target Details

Target:	LCAT
Alternative Name:	Lecithin Cholesterol Acyltransferase (LCAT Products)
Background:	Phosphatidylcholine-sterol O-acyltransferase, Phospholipid-cholesterol acyltransferase
UniProt:	P18424

Target Details

Pathways: [Lipid Metabolism](#)

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.