

Datasheet for ABIN934745 **Avidin Protein (AVD)**



Overview

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Quantity:	10 mg
Target:	Avidin (AVD)
Origin:	Chicken
Source:	Chicken eggs
Protein Type:	Native
Product Details	
Characteristics:	Purified Avidin protein from hen egg white
	Protein Source: Chicken egg white
Purification:	Chromatographic Techniques
Target Details	
Target:	Avidin (AVD)
Alternative Name:	Avidin (AVD Products)
Background:	Avidin is a tetrameric biotin-binding protein produced in the oviducts of birds, reptiles and
	amphibians deposited in the whites of their eggs. In chicken egg white, avidin makes up
	approximately 0.05 % of total protein (approximately 1.8 mg per egg). The tetrameric protein
	contains four identical subunits (homotetramer), each of which can bind to biotin (Vitamin B7,
	vitamin H) with a high degree of affinity and specificity.
	Description: Chicken egg white.

Application Details

Application Notes:	Each Investigator should determine their own optimal working dilution for specific applications.
Restrictions:	For Research Use only
Handling	
Format:	Lyophilized
Buffer:	Lyophilized from 0.02 M K3PO4, pH 7.2, with 0.12 M NaCl, 10 mg/mL BSA, and 0.01 % gentamicin supfate. Immunoglobulin and Protease free. DO NOT add NaN3.
Preservative:	Sodium azide
Precaution of Use:	WARNING: Reagents contain sodium azide. Sodium azide is very toxic if ingested or inhaled. Avoid contact with skin, eyes, or clothing. Wear eye or face protection when handling. If skin or eye contact occurs, wash with copious amounts of water. If ingested or inhaled, contact a physician immediately. Sodium azide yields toxic hydrazoic acid under acidic conditions. Dilute azide-containing compounds in running water before discarding to avoid accumulation of potentially explosive deposits in lead or copper plumbing.
Handling Advice:	Avoid repeated freeze/thaw cycles.
Storage:	4 °C/-20 °C
Storage Comment:	Store at 4 °C until reconstitution. Following reconstitution aliquot and freeze at -20 °C for long term storage.