

Ovalbumin

(Albumin from chicken egg, crystallized) for biochemical Assays

Product Number: 1300

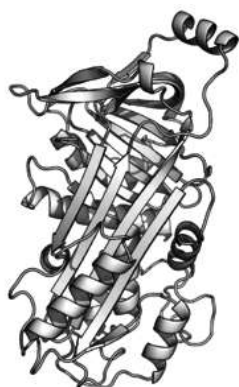
CAS Number: [9006-59-1]

Storage Condition: -20 °C

Description

Ovalbumin is an albumin from chicken egg and the most abundant protein constituent of egg whites. This high-quality product is crystallized being suitable as stabilizer and marker substance as well as glycosylation standard.

Structural formula of Ovalbumin:



Specification

Crystallized Off-white fine powder, freeze-dried.

Ovalbumin also has several modifications, including N-terminal acetylation (Gly1), phosphorylation (Ser68, Ser344), and glycosylation (Asn292). It is widely used in allergy research. From the amino acid sequence, the peptide portion of chicken egg albumin is made up of 385 residues and has a molecular weight of 42.8 kDa. The protein's isoelectric point *pI* is 4.6.

Application

Ovalbumin is useful as a marker substance for protein electrophoresis. It has been utilised as a medium for cell incubation in a sensitive, immunofluorescent microscopic assay to detect the released cytokines from eosinophils (EliCell assay). It is also used in research studies to test the effects of localization on DNA immunisations in antibody assays.

Quality

Molecular biology grade

Offering Sizes

Available in 1 g, 5 g, 10 g, and 25 g per packaging.