

NPA544Bo01 100µg
Native Immunoglobulin G (IgG)
Organism Species: Bos taurus; Bovine (Cattle)
Instruction manual

FOR IN VITRO USE AND RESEARCH USE ONLY
NOT FOR USE IN CLINICAL DIAGNOSTIC PROCEDURES

9th Edition (Revised in Jul, 2013)

[PROPERTIES]

Host: Native

Source: Bovine Plasma

Subcellular Location: Secreted.

Purity: >90%

Endotoxin Level: <1.0EU per 1µg (determined by the LAL method).

Formulation: Supplied as lyophilized form in 50mM TRIS, 200mM NaCl

Applications: SDS-PAGE; WB; ELISA; IP.

(May be suitable for use in other assays to be determined by the end user.)

[RELEVANCE]

Immunoglobulin G (IgG) is one of the most abundant proteins in serum and the major components of the immune system. IgG is important for our defence against microorganisms and the molecules, which are produced by B lymphocytes as a part of our adaptive immune response. By binding many kinds of pathogen—representing viruses, bacteria, and fungi—IgG protects the body from infection. The variability of the IgG pool is generated by somatic recombination and the number of specificities in an individual at a given time point is estimated to be 1011 variants.

[USAGE]

Reconstitute in sterile PBS, pH7.2-pH7.4.

[STORAGE AND STABILITY]

Storage: Avoid repeated freeze/thaw cycles.

Store at 2-8°C for one month.

Aliquot and store at -80°C for 12 months.

Stability Test: The thermal stability is described by the loss rate of the target protein. 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. (Referring from China Biological Products Standard, which was calculated by the Arrhenius equation.) The loss of this protein is less than 5% within the expiration date under appropriate storage condition.

[REFERENCES]

1. Junqueira., *et al.* (2003). Basic Histology. McGraw-Hill.
2. Chigerwe M., Crossley BM. (2013) J Vet Diagn Invest.
3. Crosson C., Rossi C. (2013) Biosens Bioelectron. 42:453-9.
4. Quigley JD., *et al.* (2013) J Dairy Sci. 96(2):1148-55.