

Product datasheet for R1151

Maltose Phosphorylase Goat Polyclonal Antibody

Product data:

Product Type:	Primary Antibodies
Applications:	ELISA, IP, WB
Recommended Dilution:	Suitable for Immunoblotting (Western or Dot blot), ELISA, Immunoprecipitation and most immunological methods requiring high titer and specificity. <u>Recommended Dilutions:</u> This product has been assayed against 1.0 ug of Maltose Phosphorylase [E.coli] in a standard sandwich ELISA using Peroxidase conjugated Affinity Purified anti-Goat IgG [H&L] (Rabbit) and (ABTS (2,2'-azino-bis-[3-ethylbenthiazoline-6-sulfonic acid]) as a substrate for 30 minutes at room temperature. A working dilution of 1:20,000 to 1:100,000 of the reconstitution concentration is suggested for this product.
Reactivity:	Escherichia coli
Host:	Goat
Clonality:	Polyclonal
Immunogen:	Maltose Phosphorylase [E.coli].
Specificity:	Assay by immunoelectrophoresis resulted in a single precipitin arc against purified and partially purified Maltose Phosphorylase [E.coli]. Cross reactivity against Maltose Phosphorylase from other sources is unknown.
Formulation:	0.02 M Potassium Phosphate, 0.15 M Sodium Chloride, pH 7.2 with 0.01% sodium azide as preservative. State: Serum State: Lyophilized purified Ig fraction.
Reconstitution Method:	Restore with 2.0 ml of deionized water (or equivalent).
Concentration:	lot specific
Purification:	Prepared from monospecific antiserum by a delipidation and defibrination.
Conjugation:	Unconjugated



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- Storage:** Store vial at 2-8°C prior to restoration. For extended storage add glycerol to 50% and then aliquot contents and freeze at -20°C or below. Centrifuge product if not completely clear after standing at room temperature.
This antibody is stable for one month at 2-8°C as an undiluted liquid.
Dilute only prior to immediate use.
Avoid repeated freezing and thawing.
- Stability:** Shelf life: One year from despatch.
- Background:** Maltose phosphorylase is a dimeric enzyme that catalyzes the conversion of maltose and inorganic phosphate into beta D glucose 1 phosphate and glucose without requiring any cofactors, such as pyridoxal phosphate. The enzyme is part of operons that are involved in maltose/malto oligosaccharide metabolism.