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Product datasheet for R1529HRPS

KLLA0A10417g Goat Polyclonal Antibody

Product data:

Product Type:	Primary Antibodies
Applications:	ELISA, WB
Recommended Dilution:	**Western blot**: 1/500-1/2,500. **ELISA**: 1/1,000-1/5,000. This product has been assayed against 1.0 µg of Invertase [Candida] in a standard capture ELISA using ABTS as a substrate for 30 minutes at room temperature. A working dilution of 1/3,000 to 1/15,000 of the reconstitution concentration is suggested.
Reactivity:	Candida
Host:	Goat
Clonality:	Polyclonal
Immunogen:	Invertase from Candida
Specificity:	This antibody detects Invertase [Candida]. Cross reactivity against Invertase from other sources is unknown. Immunoelectrophoresis give a single precipitin arc against anti-peroxidase, anti-goat serum as well as purified and partially purified Invertase [Candida].
Formulation:	0.02M Potassium phosphate, 0.15M Sodium chloride, pH 7.2 Label: HRP State: Lyophilized purified Ig fraction Stabilizer: 10 mg/ml BSA (immunoglobulin and protease free) Preservative: 0.01% (w/v) Gentamicin sulfate (Do NOT add Sodium azide!) Label: Horseradish peroxidase
Reconstitution Method:	Restore with 0.1 ml of deionized water (or equivalent).
Concentration:	lot specific
Purification:	Delipidation, salt fractionation and ion exchange chromatography followed by extensive dialysis against the buffer
Conjugation:	HRP

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Storage:	Store lyophilized at 2-8°C for 6 months or at -20°C long term. After reconstitution store the antibody undiluted at 2-8°C for one month or (in aliquots) at -20°C long term. Avoid repeated freezing and thawing.
Stability:	Shelf life: one year from despatch.
Database Link:	Q9Y746
Background:	Invertase hydrolyses the terminal non reducing beta D fructofuranoside residues in beta D fructofuranosides. It is the enzyme that bees use to convert nectar into honey. Industrial and confectionary applications use yeast invertase to split sucrose into fructose and glucose and also to improve the shelf life of food products.
Synonyms:	Beta-fructofuranosidase, Saccharase, INV1