

Product datasheet for R1529PS

9620 Medical Center Drive, Ste 200 Rockville, MD 20850, US Phone: +1-888-267-4436 https://www.origene.com techsupport@origene.com EU: info-de@origene.com CN: techsupport@origene.cn

OriGene Technologies, Inc.

KLLA0A10417g Goat Polyclonal Antibody

Product data:

Product Type: Primary Antibodies

Applications: ELISA, WB

Recommended Dilution: Western blot: 1/500-1/3,000.

ELISA: 1/5,000-1/25,000.

This product has been assayed against 1.0 µg of Invertase [Candida] in a standard ELISA using peroxidase conjugated affinity purified anti-goat IgG and ABTS as a substrate for 30 minutes at room temperature. A working dilution of 1/3,000 to 1/12,000 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-goat serum as well as purified

and partially purified Invertase [Candida].

Formulation: 0.02M Potassium phosphate, 0.15M Sodium chloride, pH 7.2

State: Purified

State: Lyophilized purified Ig fraction Preservative: 0.01% (w/v) Sodium azide

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: Unconjugated

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.





KLLA0A10417g Goat Polyclonal Antibody - R1529PS

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