

Rabbit OVALBUMIN Polyclonal Antibody | anti-OVAL antibody

RABBIT ANTI CHICKEN OVALBUMIN

CATALOG # AAA49995	HOST Rabbit	APPLICATIONS ELISA
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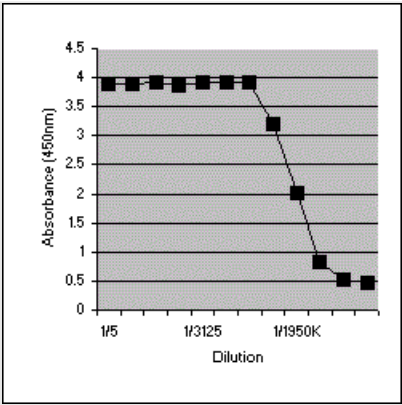
PRODUCT SYNONYMS

OVALBUMIN; Polyclonal Antibody; RABBIT ANTI CHICKEN OVALBUMIN; anti-OVAL antibody

PRODUCT SPECIFICATIONS

Host	Rabbit
Clonality	Polyclonal
Isotype	IgG
Specificity	Rabbit anti Chicken Ovalbumin antibody, the predominant protein found in egg white.
Form/Format	Serum - liquid
Sequence Length	386
Applicable Applications for anti-OVAL antibody	ELISA
Perservative Stabilizers	0.09% Sodium Azide (NaN ₃)
Immunogen	Highly purified albumin from chicken egg.
Target Species	Chicken
RRID	AB_2239076
Species Cross Reactivity	Does not react with Bovine
Preparation and Storage	This product is shipped at ambient temperature. It is recommended to aliquot and store at -20°C on receipt. When thawed, aliquot the sample as needed. Keep aliquots at 2-8°C for short term use (up to 4 weeks) and store the remaining aliquots at -20°C. Avoid repeated freezing and thawing as this may denature the antibody. Storage in frost-free freezers is not recommended

IMAGES



ELISA
Ovalbumin detected with Rabbit anti Chicken Ovalbumin

ADDITIONAL INFORMATION

Related Product Information for anti-OVAL antibody	Description: Rabbit anti Chicken Ovalbumin
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NCBI AND UNIPROT INFORMATION

NCBI GI #	45384056
NCBI GeneID	396058
NCBI Accession #	NP_990483.1
NCBI GenBank Nucleotide #	NM_205152.2
UniProt Accession #	P01012; Q804A4; Q90741
NCBI Official Full Name	ovalbumin
NCBI Official Synonym Full Names	ovalbumin (SERPINB14)
NCBI Official Symbol	OVAL
NCBI Official Synonym Symbols	SERPINB14
NCBI Protein Information	ovalbumin; allergen Gal d II; clade (ovalbumin); egg albumin; member 14; plakalbumin; serpin peptidase inhibitor
UniProt Protein Name	Ovalbumin
UniProt Gene Name	SERPINB14
UniProt Entry Name	OVAL_CHICK

For Research Use Only. Not for use in diagnostic or therapeutic procedures. Small volumes of product may become entrapped in the seal of the vial during shipment and storage; if necessary, briefly centrifuge the vial on a tabletop centrifuge to dislodge any liquid in the cap.