

nGal d 1

LoTox™ Natural Gal d 1

Product Code: LTN-GD1-1

Lot No: xxxxx

Allergen: nGal d 1 (Gallus domesticus allergen 1, Trypsin Inhibitor)

Source: Partially purified ovomucoid from chicken egg white

Mol. Wt: 28 kD

Purification: Ion exchange and size exclusion chromatography.

Purity on silver stained SDS-PAGE >95%.

Concentration: (see package insert) based on OD280. Extinction coefficient = 0.45

Formulation: Preservative and carrier-free in endotoxin free phosphate

buffered saline, pH 7.4. Filtered through 0.22µm filter.

Storage: Store at -20°C. Avoid repeated freeze-thaw cyces.

1. Ovomucoid runs anomalously on SDS-PAGE at 30-45 kDa (3).

2. A LoTox[™] product, Endotoxin < 0.03 EU/µg.

For Research Use Only: Not for Diagnostic or Therapeutic Use

References:

Notes:

- Anet J, Back JF, Baker RS, Barnett D, Burley RW, Howden MEH. Allergens in the white and yolk of hen's egg. A study of IgE binding by egg proteins. Int Arch Allergy Immunol 1985;77:364-371.
- 2) Bernhisel-Broadbent J, Dintzis HM, Dintzis RZ, Sampson HA. Allergenicity and antigenicity of chicken egg ovomucoid (Gal d III) compared with ovalbumin (Gal d 1) in children with egg allergy and in mice.J Allergy Clin Immunol1994;93:1047-1059.
- 3) Ebbehøj K, Dahl AM, Frøkiær H, Nørgaard A, Poulsen LK, Barkholt V. Purification of egg white allergens. Allergy 1995; 50(2):133-41.
- 4) Besler M, Steinhart H, Paschke A. Allergenicity of Hen's Egg-white Proteins: IgE-Binding of Native and Deglycosylated Ovomucoid. Food Agric Immunol 1997; 9:277-288.
- 5) Jacobsen B, Hoffmann-Sommergruber K, Thordahl Have T, Foss N, Briza P, Oberhuber C, Radauer C, Alessandri S, Knulst AC, Fernandez-Rivas M, Barkholt V. The panel of egg allergens, Gal d 1-Gal d 5: Their improved purification and characterization. Mol Nutr Food Res 2008; 52 Suppl 2:S176-85.