

## LoTox™ Natural Gal d 2

Product Code:	LTN-GD2-1	
Lot No:	XXXXX	
Allergen:	nGal d 2 (Gallus domesticus allergen 2, Albumin)	-
Source:	Partially purified ovalbumin from chicken egg white	
Mol. Wt:	43kD	
Purification:	Multi-step chromatography. Purity on silver stained SDS-PAGE >95%.	
Concentration:	(see package insert) based on OD280. Extinction oefficient = 0.74	-
Formulation:	Preservative and carrier-free in endotoxin free phosphate buffered saline, pH 7.4. Filtered through 0.22µm filter.	nGal d 2
Storage:	Store at -20°C. Avoid repeated freeze-thaw cycles.	6
Notes:	1. Upper band is Ovalbumin dimer. 2. A LoTox™ product, Endotoxin < 0.03 EU/μg.	

## For Research Use Only: Not for Diagnostic or Therapeutic Use

## **References:**

- 1) 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.
- 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.
- 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.