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Product Datasheet

PR-1 | Positive control/quantitation standard AGR-AS10-687S

Artikelname	PR-1 Positive control/quantitation standard
Artikelnummer	AGR-AS10-687S
Hersteller Artikelnummer	AS10-687S
Alternativnummer	AGR-AS10-687S
Hersteller	Agrisera
Kategorie	Sonstiges
Applikation	WB
Produktbeschreibung	Pathogenesis-related protein 1 (PR-1) is partially responsible for acquired pathogen resistance. Induced by INA, salicylic acid and pathogen infection.This product is a recombinant PR-1 protein, truncated by first 26 amino acids, source: Arabidopsis...
Molekulargewicht	16.4 kDa
Formulierung	Lyophilized in glycerol.
Antibody Type	Secondary Antibody
Application Verdünnung	Standard curve: 3 loads are recommended eg. 0.5, 2 and 4 µl.For most applications a sample load of 10-20 µg of protein will provide with a signal in this range.Positive control:a 2µl load per well is optimal for most chemiluminescent detection systems.Thi

Anwendungsbeschreibung

Concentration: after adding 90 μ l of sterile milliQ water final concentration of the standard is 0.10 pmoles/ μ l
Protein standard buffer composition: Glycerol 10%, Tris Base 141 mM, Tris HCl 106 mM, LDS 2%, EDTA 0.51 mM, SERVA Blue G250 0.22 mM, Phenol Red 0.175 mM, pH 8.5, 0.1mg/ml PefaBloc protease inhibitor (Roche), 50mM DTT. This standard is ready-to-load and does not require any additions or heating. It needs to be fully thawed and thoroughly mixed prior to using. Avoid vigorous vortexing, as buffers contain detergent. Following mixing, briefly pulse in a microcentrifuge to collect material from cap. This standard is stabilized and ready and does not require heating before loading on the gel. Please note that this product contains 10% glycerol and might appear as liquid but is provided lyophilized. Allow the product several minutes to solubilize after adding water. Mix thoroughly but gently Take extra care to mix thoroughly before each use, as the proteins tend to settle with the more dense layer after freezing.