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Wheat Gliadin Polyclonal Antibody

(Catalog # A57785)

Background

Gliadin is a class of proteins present in wheat and several other cereals within the grass genus Triticum. Gliadins and glutenins are the two main components of the gluten fraction of the wheat seed. This gluten is found in products such as wheat flour. Gliadin is the water-soluble component of gluten, while glutenin is insoluble. Both of these proteins are necessary to allow bread to rise properly in baking. They are also examples of food-derived pathogenesis. People with gluten-sensitive enteropathy (the severe form of which is coeliac disease) are sensitive to alpha, beta, and gamma gliadins. Those with wheat-dependent (WD) exercise-induced anaphylaxis, WD urticaria and Baker's asthma are sensitive to omega-gliadins.

Description

Wheat Gliadin Polyclonal Antibody. Unconjugated. Raised in: Rabbit.

Formulation

Liquid. 0.03% Proclin 300, 50% Glycerol, 0.01M PBS, PH 7.4.

Specificity

Plant

Isotype

IgG

Purification

>95%, Protein G purified

Immunogen

Wheat Gliadin (Native Protein)

Storage

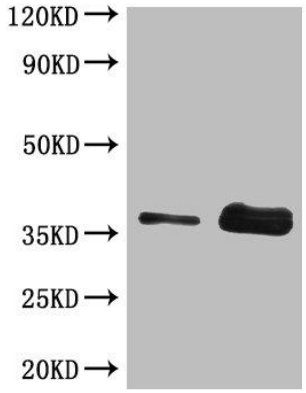
Shipped at 4°C. Upon delivery aliquot and store at -20°C (short-term) or -80°C (long-term). Avoid repeated freeze.

Alternative Names

Wheat Gliadin

Application

ELISA, WB; Recommended dilution: WB:1:1000-1:5000



Western blot
All lanes: Wheat Gliadin Polyclonal Antibody at 2ug/ml+wheat flour
Lane 1: wheat flour at 2ug
Lane 2: wheat flour at 10ug
Secondary
Goat polyclonal to Rabbit IgG at 1/15000 dilution
Predicted band size: 35kDa
Observed band size: 35Da

