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SPECIFICATION SHEET

Product Name: Gal d 2 — Catalog # GD02-A9010

Product Description: Native Gal d 2 (ovalbumin) is a major egg-white allergen purified from the egg white of Gallus gallus domesticus. It is a heat-sensitive protein and one of the most abundant egg-white proteins, widely used in allergy research and component-resolved diagnostics for egg allergy.
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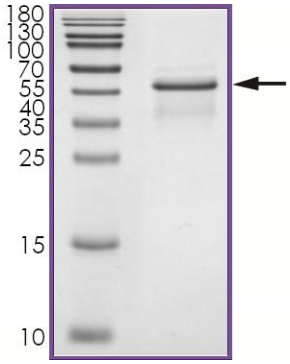
Storage and Stability: Store at –20°C. To avoid repeated handling and multiple freeze/thaw cycles aliquot product into smaller quantities.

Data for a Sample Lot:

Alternate Names	: Ovalbumin, Allergen Gal d II, Egg albumin, Plakalbumin
Source	: *G. gallus*
Accession Numbers	: Genbank: CAA23682 UniProt: P01012
Host	: *Native protein*
Formulation	: Native protein stored in 1x PBS solution
Molecular weight	: Calculated: ~44 kDa Observed ~59 kDa
Concentration	: 2.19 µg/µl
Purity	: The purity was determined to be >80% by densitometry
Gel Image	

References

1. McReynolds L, et al: Sequence of chicken ovalbumin mRNA. Nature. 273(5665):723-8, 1978.
2. Caubet JC, et al: Current understanding of egg allergy. Pediatr Clin North Am. 58(2):427-43, 2011.