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Product Datasheet

GlnA | glutamine synthetase positive control/quantitation standard AGR-AS09-018S

Artikelname	GlnA glutamine synthetase positive control/quantitation standard
Artikelnummer	AGR-AS09-018S
Hersteller Artikelnummer	AS09-018S
Alternativnummer	AGR-AS09-018S
Hersteller	Agrisera
Kategorie	Sonstiges
Applikation	WB
Produktbeschreibung	Glutamine synthetase (GlnA) is the key enzyme in the incorporation of mineral nitrogen into glutamine. This product is a recombinant GlnA protein standard, source Synechocystis strain PCC 6803....
Molekulargewicht	in most gel systems GlnA migrates around 53 kDa
Formulierung	Lyophilized
Antibody Type	Secondary Antibody
Application Verdünnung	Standard curve: 3 loads are recommended (0.5, 2 and 4 µl). For most applications a sample load of 0.2 µg of chlorophyll will give a GlnA signal in this range. Positive control: a 2 µl load per well is optimal for most chemiluminescent detection systems. Thi

Anwendungsbeschreibung	Concentration: after adding 225 µl of milliQ water final concentration of the standard is 0.20 pmol/µl 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, 0.1 mg/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.
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