

Recombinant allergen α S1-casein for *Bos domesticus* (domestic cattle)

CATALOG NUMBER: RAL0027

LOT NUMBER: #

RECOMBINANT ALLERGEN: α S1-casein is one of the major allergens of *Bos domesticus* (Bernard *et al.*, 1998).

DESCRIPTION: α S1-casein, or Bos d 9, a major cow's milk allergen and one of the two most abundant caseins (40%), has been prepared as a recombinant mature allergen fused to a his-tag.

PRESENTATION: liquid protein solution

SOURCE: *Escherichia coli*

MOLECULAR WEIGHT: determined by SDS-PAGE, the protein band is at the molecular marker of 35,000 Da, while relative molecular mass calculated from amino acid sequence is 30,881.4 Da.

BATCH COMPOSITION:

COMPONENTS	COMPOSITION
his- α S1-casein	recombinant allergen with a his-tag
Storage buffer	20 mM phosphate buffer pH 8, 0.15 M NaCl, 5 mM EDTA and 0.1% polyoxyethylene (10) tridecyl ether

QUALITY CONTROL:

1. PROTEIN CONCENTRATION DETERMINED ESPECTROPHOTOMETRICALLY

$DO_{280} = 1.21$
 $A_{0.1\%} (=1 \text{ g/l}) = 0.887$
 CONCENTRATION*: 1.37 mg/ml

* The measurement of the protein concentration has been performed with the theoretical extinction coefficient of the recombinant protein obtained from Gill and vonHippel, 1989. It is recommended that the users carry out their absorbance determinations to avoid equipment variabilities regarding final concentration, mainly in reproducibility analysis.

2. PURITY CONTROL IN SDS-PAGE: 15%

kDa Mw α S1-casein

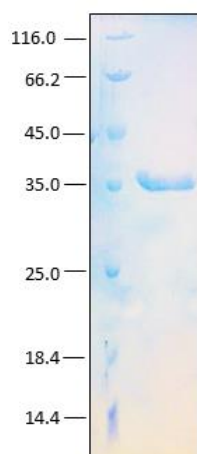


Figure 1. SDS-PAGE analysis (15%) of 3 μ l of recombinant allergen α S1-casein. Purity is >95% as determined by gel electrophoresis.

3. ABSENCE OF PRECIPITATION AFTER A FREEZING AND THAWING CYCLE: ok

LOT SPECIFICATIONS:

- 1. CONCENTRATION:** 1.37 mg/ml
- 2. TOTAL QUANTITY PER ALIQUOT:** 1 mg
- 3. TOTAL VOLUME PER ALIQUOT:** 0.766 ml
- 4. STORAGE:** Protein is shipped with dry ice. Upon arrival, it should be aliquoted to avoid repeated freezing and thawing cycles and stored at -20°C to -80°C. Upon defrosting, leave the solution at least 15 min homogenizing with a mild agitation at 4°C.
- 5. OBSERVATIONS:** proteins should be maintained frozen at high concentrations. In order to defrost the protein, maintain the aliquot at 25°C without shaking to avoid aggregation. Prior making test dilutions and after defrosting the protein, is recommended to remove possible protein aggregates by centrifuging the stock solution, avoiding alterations in the immobilization of the biomolecule to the solid surface.

RELATED PRODUCTS:

α S2-casein, β -casein, κ -casein, α -lactalbumin, β -lactoglobulin.

BIBLIOGRAPHY:

Bernard, H., Créminon, C., Yvon, M., Wal, J.M. Specificity of the Human IgE Response to the Different Purified Caseins in Allergy to Cow's Milk Proteins. 1998. *Int Arch Allergy Immunol*: 115, 235-44.

Gill SC, von Hippel PH. Calculation of protein extinction coefficients from amino acid sequence data. *Anal Biochem.* 1989 Nov 1;182(2):319-26.

Important Notes: During shipment, small volumes of product will occasionally become entrapped in the seal of the product vial. For products with volumes of 200 μ l or less, we recommend gently tapping the vial on a hard surface or briefly centrifuging the vial in a tabletop centrifuge to dislodge any liquid in the containers cap.

Although recombinant antigens are expressed in non-pathogenic *E. coli* and bacterial integrity is destroyed during purification, the antigen preparation should be handled as potentially infectious.

FOR RESEARCH AND COMMERCIAL USE *IN VITRO*: not for human *in vivo* or therapeutic use.