



Rabbit Anti-Casein antibody

SL0813R

Product Name:	Casein
Chinese Name:	酪蛋白抗体
Alias:	Alpha casein; alpha-S1-casein; CASA; CASA1_Cow; Casein alpha s1; casein, alpha; casein, alpha-S1, included; Casoxin-D; CSN1; CSN1S1; Csna; MGC149368.
文献引用 :	Specific References(4) SL0813R has been referenced in 4 publications. [IF=3.54] Zhang, Boce, Ariella Feldman, and Qin Wang. "A novel insight in rapid allergen detection in food systems: From threshold dose to real-world concentration."Sensors and Actuators B: Chemical?186 (2013): 597-602. ELISA; PubMed:not posted yet
	[IF=2.10] Blaauw, Brett R., Vincent P. Jones, and Anne L. Nielsen. "Utilizing immunomarking techniques to track Halyomorpha halys (Hemiptera: Pentatomidae) movement and distribution within a peach orchard." PeerJ 4 (2016): e1997. ELISA;Others. PubMed:27190711
	[IF=1.44] Blaauw, Brett R., et al. "Measuring host plant selection and retention of Halyomorpha halys by a trap crop." Entomologia Experimentalis et Applicata. PubMed:0
	[IF=3.89] Zhang, Minghui, et al. "Annexin A2 Positively Regulates Milk Synthesis and Proliferation of Bovine Mammary Epithelial Cells through the mTOR Signaling Pathway." Journal of Cellular Physiology (2017). WB;Human. PubMed:28771726
Organism Species:	Rabbit
Clonality:	Polyclonal

React Species:	Mouse,Cow,
Applications:	WB=1:500-2000ELISA=1:500-1000 not yet tested in other applications. optimal dilutions/concentrations should be determined by the end user.
Molecular weight:	23kDa
Cellular localization:	The cell membraneSecretory protein
Form:	Lyophilized or Liquid
Concentration:	1mg/ml
immunogen:	Casein from bovine milk:
Lsotype:	IgG
Purification:	affinity purified by Protein A
Storage Buffer:	0.01M TBS(pH7.4) with 1% BSA, 0.03% Proclin300 and 50% Glycerol.
Storage:	Store at -20 °C for one year. Avoid repeated freeze/thaw cycles. The lyophilized antibody is stable at room temperature for at least one month and for greater than a year when kept at -20°C. When reconstituted in sterile pH 7.4 0.01M PBS or diluent of antibody the antibody is stable for at least two weeks at 2-4 °C.
PubMed:	PubMed
Product Detail:	<p>Casein is the name for a family of related phosphoproteins (αS1, αS2, β, κ). These proteins are commonly found in mammalian milk, making up 80% of the proteins in cow milk and between 20% and 45% of the proteins in human milk. Casein has a wide variety of uses, from being a major component of cheese, to use as a food additive, to a binder for safety matches. As a food source, casein supplies amino acids; carbohydrates; and two inorganic elements, calcium and phosphorus.</p> <p>Subunit: Casein contains a fairly high number of proline residues, which do not interact. There are also no disulfide bridges. As a result, it has relatively little tertiary structure. It is relatively hydrophobic, making it poorly soluble in water. It is found in milk as a suspension of particles called "casein micelles" which show only limited resemblance with surfactant-type micellae in a sense that the hydrophilic parts reside at the surface and they are spherical. However, in sharp contrast to surfactant micelles, the interior of a casein micelle is highly hydrated. The caseins in the micelles are held together by calcium ions and hydrophobic interactions. Several models account for the special conformation of casein in the micelles. One of them proposes the micellar nucleus is formed by several submicelles, the periphery consisting of microvellosities of κ-casein. Another model suggests the nucleus is formed by casein-interlinked fibrils. Finally, the most recent model proposes a double link among the caseins for gelling to take place. All three models consider micelles as colloidal particles formed by casein aggregates wrapped up in soluble κ-casein molecules.</p> <p>The isoelectric point of casein is 4.6. Since milk's pH is 6.6, casein has a negative charge in milk. The purified protein is water insoluble. While it is also insoluble in neutral salt solutions, it is readily dispersible in dilute alkalis and in salt solutions such as sodium oxalate and sodium acetate.</p> <p>The enzyme trypsin can hydrolyze off a phosphate-containing peptone. It is used to form a type of organic adhesive.</p>

SWISS:
N/A

Gene ID:
282208

Database links:

[Entrez Gene: 282208](#) Bovin

[Entrez Gene: 1446](#) Human

[Omim: 115450](#) Human

[SwissProt: P47710](#) Human

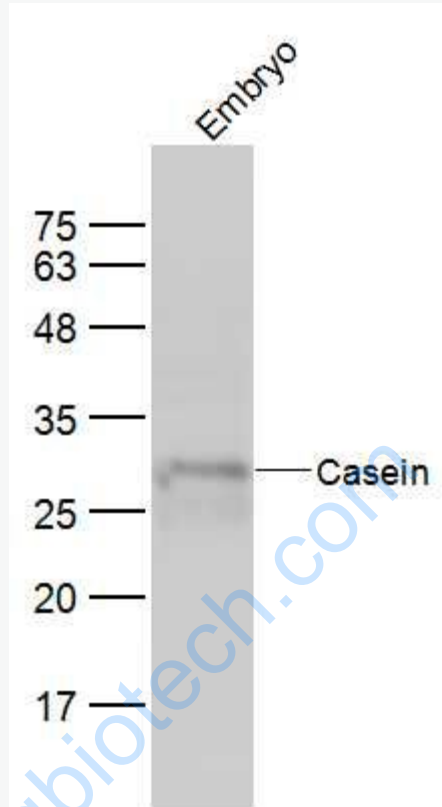
[Unigene: 3155](#) Human

Important Note:

This product as supplied is intended for research use only, not for use in human, therapeutic or diagnostic applications.

酪蛋白(casein)是牛乳包括牛初乳的主要成分, 通常在分离提取乳清过程中可得到大量的酪蛋白, 它具有各种必需氨基酸, 且组分合理, 是一种优质的动物蛋白。然而, 由于人体尤其是儿童对牛乳酪蛋白的分解能力较弱, 牛乳酪蛋白的应用并不广泛。近来国外文献报道, 牛乳酪蛋白短链肽除了易吸收外, 还具有某些重要的生物学功能, 提示着酪蛋白除单纯营养作用之外的广阔应用前景。

Picture:



Sample:

Embryo (Mouse) Lysate at 40 ug

Primary: Anti-Casein (SL0813R) at 1/300 dilution

Secondary: IRDye800CW Goat Anti-Rabbit IgG at 1/20000 dilution

Predicted band size: 23 kD

Observed band size: 28 kD