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Product Datasheet

HSP70 | Positive control/quantitation standard AGR-AS08-371S

Artikelname	HSP70 Positive control/quantitation standard
Artikelnummer	AGR-AS08-371S
Hersteller Artikelnummer	AS08-371S
Alternativnummer	AGR-AS08-371S
Hersteller	Agrisera
Kategorie	Sonstiges
Applikation	WB
Produktbeschreibung	Heat-shock protein 70 (Hsp70) is the major stress-inducible protein in vertebrates and is highly conserved throughout evolution. It plays a role as a molecular chaperone and is important for allowing cells to cope with acute stressor insult, especial...
Molekulargewicht	70 kDa
Formulierung	Lyophilized in glycerol
Antibody Type	Secondary Antibody
Application Verdünnung	Standard curve: 3 loads are recommended (eg 0.1, 0.2, 0.3 pmol). Adjust range to fit your samples and your experiment. For most applications a sample load of 0.2 µg of chlorophyll/well will give a HSP70 signal in this range. Positive control: a 2 µl load p

Anwendungsbeschreibung	Concentration: after re-constitution with sterile milliQ water final concentration of the standard is 0.15 pmoles/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, 0.1mg/ml PefaBloc protease inhibitor (Roche), 50 mM 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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