

Natural Gal d 3

Product Code:	NA-GD3-1
Lot No:	XXXX
Allergen:	nGal d 3 (ovotransferrin)
Source:	Conalbumin from Chicken egg white
Mol. Wt:	77 kD
Purification:	Multi-step chromatography. Purity on silver stained SDS-PAGE >95%.
Concentration:	See Product Insert.
Formulation:	Preservative and carrier-free in endotoxin free phosphate buffered saline, pH 7.4. Filtered through 0.22µm filter.
Storage:	Store at -20°C. Avoid repeated freeze-thaw cycles.
Notes:	Not tested for endotoxin



nGal d 3

An InBio® Product

For Research Use Only: Not for Diagnostic or Therapeutic Use

References:

1. Anet J, Back JF, Baker RS, Barnett D, Burley RW, Howden MEH. Allergens in the white and yolk of hen's egg. A study of IgE binding by egg proteins. *Int Arch Allergy Immunol* 1985;77:364-371.
2. Jacobsen B, Hoffmann-Sommergruber K, Thordahl Have T, Foss N, Briza P, Oberhuber C, Radauer C, Alessandri S, Knulst AC, Fernandez-Rivas M, Barkholt V. The panel of egg allergens, Gal d 1-Gal d 5: Their improved purification and characterization. *Mol Nutr Food Res* 2008; 52 Suppl 2:S176-85.
3. Everberg H, Brostedt P, Öman H, Bohman S, Movérare R. Affinity Purification of Egg-White Allergens for Improved Component-Resolved Diagnostics. *Int Arch Allergy Immunol*. 2011;154:33-41.
4. Urisu A, Kondo Y, Tsuge I. Hen's Egg Allergy. *Chem Immunol Allergy*. 2015;101:124-30.
5. Chokshi NY, Sicherer SH. Molecular Diagnosis of Egg Allergy: An Update. *Expert Rev Mol Diagn*. 2015;15(7):895-906.