

Product Specification Sheet

Product Name: Chicken Egg Ovalbumin (EC 232-692-7)(CAS # 9006-59-1)

Catalog Number: FSB1001

Lot Number: 05B31

Description

Ovalbumin is a N-linked glycoprotein (N292) that is the major protein in chicken egg white. Ovalbumin or albumin is made up of 385 amino acids. It has also been shown that ovalbumin is N-terminal acetylated (G1) and phosphorylated (S68, S344)(Ref. 2).

Product Information

Quantity:	100 mg – 18.5 mg/mL
Purity Level:	(standard) >95% by SDS-PAGE or (increased) >98% by SDS-PAGE
Molecular Weight:	44.25 kDa
Ext. coefficient:	0.743 (1 mg/mL at 280 nm in H ₂ O)
Theoretical PI:	5.19
Storage:	Format: Liquid Buffer: 20 mM Tris – pH 8.0, 180 mM NaCl Temperature: 2-8°C. Stability: 1 year

References

1. Stein PE, Leslie AG, Finch JT, Carrell RW (1991) Crystal structure of uncleaved ovalbumin at 1.95 Å resolution. *Journal of Molecular Biology* 221 (3):941-959.
2. Nisbet AD, Saundry RH, Moir AJG, Fothergill LA, Fothergill JE (1981) The complete amino-acid sequence of hen ovalbumin. *European Journal of Biochemistry* 115(2): 335.

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