Albumin
from chicken egg white

Product Number A 5503
Storage Temperature 2-8 °C

Product Description
CAS Number: 9006-59-1
Extinction coefficient: $E^{1\%}_{1cm} = 6.9$ to $7.6 \ (280 \text{ nm})^1$
$pl: 4.54 \ (4.43-4.66)^2; 4.9^3$
Synonym: Ovalbumin

This product has 10 mannose residues per mole of ovalbumin. It is not less than 98% pure by agarose gel electrophoresis.

Chicken egg albumin is the major protein constituent of egg whites. Chicken egg albumin is a phosphorylated-glycoprotein. From the amino acid sequence, the peptide portion of the molecule consists of 385 residues and has a molecular weight of 42.7 kDa.$^4$ This sequence completely agrees with the reported m-RNA (messenger RNA) sequence.$^5$
The carbohydrate and phosphate portions account for an additional 1428 and 160 grams per mole respectively, giving a total molecular weight of 44.3 kDa.$^6$

Differential scanning calorimetry indicates the chicken egg albumin denatures at 84 °C.$^7$

Ovalbumin can be used as a carrier protein to conjugate to synthetic peptides for use as an immunogen. It has the following amino acids: 20 Lys, 10 Tyr, 6 Cys, 14 Asp, and 33 Glu which make it suitable for conjugation.$^8$

Precautions and Disclaimer
For Laboratory Use Only. Not for drug, household or other uses.

References