Monoclonal Anti-Chicken Egg Albumin (Ovalbumin)
Clone OVA-14
produced in mouse, ascites fluid

Catalog Number A6075

Product Description
Monoclonal Anti-Chicken Egg Albumin (Ovalbumin) (mouse IgG1 isotype) is produced by the fusion of mouse myeloma cells and splenocytes from an immunized mouse. Purified chicken egg albumin was used as the immunogen. The isotype is determined by a double diffusion immunoassay using Mouse Monoclonal Antibody Isotyping Reagents, Catalog Number ISO2.

Monoclonal Anti-Chicken Egg Albumin (Ovalbumin) reacts specifically with chicken egg albumin (ovalbumin, 45 kDa) when used in ELISA, competitive ELISA, dot blot and immunoblotting. The product cross-reacts with turkey egg albumin, but not with serum albumin of the following species: chicken, turkey, human, bovine, pig, donkey, goat, sheep, horse, dog, cat, guinea pig, rabbit, rat, mouse, and pigeon.

Ovalbumin (OVA) is a major protein of chicken egg white. In SDS-PAGE under non-reducing conditions, OVA has an apparent molecular weight of 40, 45, 63 and 72 kDa, with the 45 kDa form as the main constituent. Under reducing conditions, only a 45 kDa band is observed.1

OVA is one of the major allergens in hen egg white, and is often the cause of hypersensitivity reactions to food. It serves as a suitable model allergen for studying the relationship between structure and function, because the amino acid sequence and post-translational modifications of the molecule are known.1 Monoclonal antibody reacting specifically with OVA is of growing importance in standardization and characterization of allergens and as a tool for the detection and quantification of egg albumin in food products.

Reagent
The product is provided as a liquid with 15mM sodium azide as a preservative.

Precautions and Disclaimer
This product is for R&D use only, not for drug, household, or other uses. Please consult the Material Safety Data Sheet for information regarding hazards and safe handling practices.

Storage/Stability
Store at –20 °C for long term use. For continuous use, the product may be stored at 2-8 °C for up to one month. For extended storage, solution may be frozen in working aliquots at −20 °C. Repeated freezing and thawing is not recommended. If slight turbidity occurs upon prolonged storage, clarify by centrifugation before use.

Product Profile
ELISA: a minimum working dilution of 1:10,000 was determined by an ELISA using 10 µg/ml of chicken egg albumin (ovalbumin) as the coating solution.

Note: In order to obtain best results, it is recommended that each individual user determine their working dilution by titration assay.

References

MG,KAA,PHC 04/10-1