Albumin
from chicken egg white

Product Number  A 5253
Storage Temperature  2-8 ºC

Product Description
CAS Number: 9006-59-1
Extinction coefficient: $E^{1%}_1 = 6.9$ to $7.6$ (280 nm)$^1$
$\text{pl: } 4.54$ (4.43-4.66)$^2$; 4.9$^3$
Synonym: Ovalbumin

This product is a crude preparation of dried egg whites.

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 ºC.$^7$

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

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