



Product Information

Albumin from chicken egg white

Product Number **A 7641**
Storage Temperature 2-8 °C

Product Description

CAS Number: 9006-59-1
Extinction coefficient: $E^{1\%} = 6.9$ to 7.6 (280 nm)¹
pI: 4.54 (4.43-4.66)²; 4.9³
Synonym: Ovalbumin

This product is free of S-ovalbumin, a heat stable form of egg albumin formed when eggs are stored.

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

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