

ARG80808 Chicken Ovalbumin ELISA Kit

Package: 96 wells
Store at: 4°C

Summary

Product Description	ARG80808 Chicken Ovalbumin ELISA Kit is an enzyme immunoassay kit for the quantification of Ovalbumin in food (extraction, centrifugation, dilution).
Tested Reactivity	Chk
Tested Application	ELISA
Target Name	Ovalbumin
Conjugation	HRP
Conjugation Note	Substrate: TMB and read at 450 nm
Sensitivity	4 ppb
Sample Type	Food (extraction, centrifugation, dilution).
Standard Range	25 - 500 ppb
Sample Volume	100 µl
Alternate Names	Egg albumin; allergen Gal d 2; SERPINB14; Plakalbumin; Ovalbumin; Allergen Gal d II

Application Instructions

Assay Time	20, 20 min (RT), 20 min (RT/dark)
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Properties

Form	96 well
Storage instruction	Store the kit at 2-8°C. Keep microplate wells sealed in a dry bag with desiccants. Do not expose test reagents to heat, sun or strong light during storage and usage. Please refer to the product user manual for detail temperatures of the components.
Note	For laboratory research only, not for drug, diagnostic or other use.

Bioinformation

Database links	GeneID: 396058 Chicken Swiss-port # P01012 Chicken
Gene Symbol	OVAL
Gene Full Name	ovalbumin (SERPINB14)
Background	Hen's egg (<i>Gallus gallus</i>) is very rich of proteins and represents an important food source for humans. While proteins of egg yolk only have minor allergenicity, many proteins of egg white are known to be allergenic. In addition to lysozyme, ovomucoid ovotransferrin and livetin, ovalbumin represents the main fraction of the egg white allergens. Amongst others egg powder as well as pure ovalbumin is often used as fining reagent for wine. For allergic persons the consumption of ovalbumin represents a critical problem. Already very low amounts of the allergen can cause allergic reactions, which may lead to

anaphylactic shock in severe cases. Because of this, ovalbumin allergic persons must strictly avoid the consumption of ovalbumin containing food. Non-declared addition of ovalbumin in food is hazardous for allergic people. Cross-contamination, mostly in consequence of the production process, is often noticed. Since July 1, 2012 the European Union requests allergen labeling for wine if milk or egg proteins are used during the production and are still present at a detection level of 0.25 mg/L or greater. Thus for the detection of ovalbumin residues, sensitive assay systems are required.

The Ovalbumin ELISA represents a highly sensitive detection system for ovalbumin and is particularly capable of the quantification of ovalbumin residues in wine.

Highlight

Related products:

[Ovalbumin antibodies](#); [Ovalbumin ELISA Kits](#);

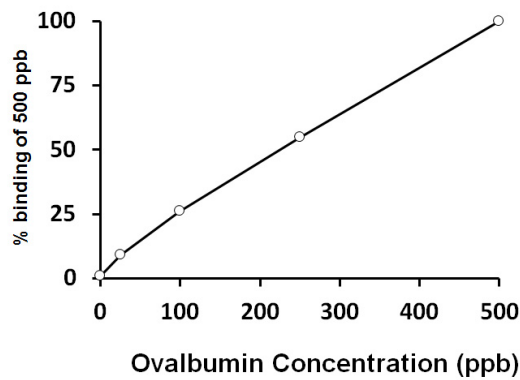
New ELISA data calculation tool:

[Simplify the ELISA analysis by GainData](#)

Research Area

Cell Biology and Cellular Response kit; Immune System kit

Images



ARG80808 Chicken Ovalbumin ELISA Kit example of standard curve image

ARG80808 Chicken Ovalbumin ELISA Kit results of a typical standard run with optical density reading at 450 nm.