

Porcine Stomach Lysate

Cat. No. Stomach-481P Lot. No. (See product label)

SPECIFICATION

Species	Pig
Source	Porcine Stomach
Concentration	2 mg/mL or better
Tissue Type	Stomach
Shipping	Dry ice

Preparation method

Porcine stomach tissue lysate was prepared by homogenization using a proprietary technique. The tissue was frozen in liquid nitrogen immediately after excision and then stored at -70°C. The porcine stomach tissue total protein is provided in a buffer including HEPES (pH 7.9), MgCl₂, KCl, EDTA, Sucrose, Glycerol, Sodium deoxycholate, NP-40, and a cocktail of protease inhibitors. For quality control purposes, the stomach tissue pattern on SDS-PAGE gel is shown to be consistent for each lot by visualization with coomassie blue staining. The stomach tissue is then Western analyzed by either GAPDH or β -actin antibody, and the expression level is consistent with each lot.

Diagnosis	Normal
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Storage Buffer	HEPES pH 7.9, MgCl ₂ , KCl, EDTA, Sucrose, Glycerol, Sodium deoxycholate, and NP-40.
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Storage Instruction

Store at 2-8°C for continuous use. For extended storage, freeze working aliquots at -70°C. Repeated freezing and thawing is not recommended. Under proper storage conditions the shelf life is half a year from the date of receipt.

Applications

Stomach lysate is for use in Western blotting, 10 µg to 20 µg per lane is recommended for mini gel.

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