Native Wheat Gliadin

Cat. No. Gliadin-168W **Lot. No.** (See product label)

SPECIFICATION

Product Overview	
Species	Wheat seed
Source	Wheat Seed
Description	Gliadins are known for their role, along with glutenin, in the formation of gluten. It is slightly soluble in ethanol and contains only intramolecule disulfide links. These proteins are essential to giving bread the ability to rise properly and fix it"s shape in baking. They are also some of the best examples of food-derived pathogenesis. People with gluten-sensitive enteropathy (the severe form of which is coeliac disease) are sensitive to α, β, and γ gliadins. Those with wheat-dependent (WD) exercise-induced anaphylaxis, WD urticaria and Baker"s asthma are sensitive to ω-gliadins.Gliadin can also serve as a useful delivery method for sensitive enzymes (such as superoxide dismutase, which is fused with gliadin to form glisodin) -- this helps protect them from stomach acids that cause breakdown.
Form	Liquid
Purity	>95% (SDS-PAGE)
Applications	Western blotting,ELISA,etc.
Storage	Aliquot and store at -20°C or -80°C. Avoid repeated freeze / thaw cycles.

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Storage Buffer	70% Ethanol

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