



# Alliinase Polyclonal Antibody

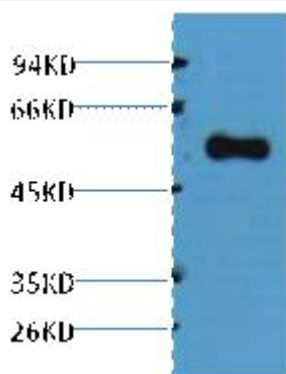
<b>Catalog No</b>	YP-Ab-10295
<b>Isotype</b>	IgG
<b>Reactivity</b>	AlliumsativumL
<b>Applications</b>	WB
<b>Gene Name</b>	
<b>Protein Name</b>	
<b>Immunogen</b>	Purified Protein
<b>Specificity</b>	The antibody detects endogenous and recombinant Alliinase proteins.
<b>Formulation</b>	PBS, pH 7.4, containing 0.5%BSA, 0.02% sodium azide as Preservative and 50% Glycerol.
<b>Source</b>	Polyclonal, Rabbit,IgG
<b>Purification</b>	The antibody was affinity-purified from rabbit antiserum by affinity-chromatography using specific immunogen.
<b>Dilution</b>	WB: 1:3000
<b>Concentration</b>	1 mg/ml
<b>Purity</b>	≥90%
<b>Storage Stability</b>	-20°C/1 year
<b>Synonyms</b>	YM3225
<b>Observed Band</b>	50kD
<b>Cell Pathway</b>	
<b>Tissue Specificity</b>	
<b>Function</b>	
<b>Background</b>	Alliinase are found in plants of the genus Allium, such as garlic and onions. Alliinase is responsible for catalyzing chemical reactions that produce the volatile chemicals that give these foods their flavors, odors, and tear-inducing properties. Alliinases are part of the plant's defense against herbivores. Alliinase is normally sequestered within a plant cell, but, when the plant is damaged by a feeding animal, the alliinase is released to catalyze the production of the pungent chemicals. This tends to have a deterrent effect on the animal. The same reaction occurs when onion or garlic is cut with a knife in the kitchen.
<b>matters needing attention</b>	Avoid repeated freezing and thawing!



### Usage suggestions

This product can be used in immunological reaction related experiments. For more information, please consult technical personnel.

## Products Images



Western blot analysis of purified alliinase, diluted at 1:5000. Secondary antibody(catalog#:RS0002) was diluted at 1:20000