

Alliinase rabbit pAb

Cat No.:ES20839

For research use only

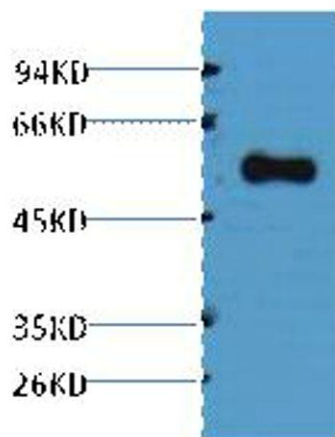
Overview

| | |
|--------------------------|--|
| Product Name | Alliinase rabbit pAb |
| Host species | Rabbit |
| Applications | WB |
| Species Cross-Reactivity | AlliumsativumL |
| Recommended dilutions | WB: 1:3000 |
| Immunogen | Purified Protein |
| Specificity | The antibody detects endogenous and recombinant Alliinase proteins. |
| Formulation | Liquid in PBS containing 50% glycerol, 0.5% BSA and 0.02% sodium azide. |
| Storage | Store at -20°C. Avoid repeated freeze-thaw cycles. |
| Protein Name | |
| Gene Name | |
| Cellular localization | |
| Purification | The antibody was affinity-purified from rabbit antiserum by affinity-chromatography using epitope-specific immunogen. |
| Clonality | Polyclonal |
| Concentration | |
| Observed band | 50kD |
| Human Gene ID | |
| Human Swiss-Prot Number | |
| Alternative Names | YM3225 |
| Background | 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.



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

