

## LoTox™ Natural Gal d 4

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|----------------|---|
| Product Code:  | <b>LTN-GD4-1</b>  |
| Lot No:        | xxxxx   |
| Allergen:      | nGal d 4 (Lysozyme from chicken egg white)  |
| Source:        | Partially purified lysozyme   |
| Mol. Wt:       | 14 kD   |
| Purification:  | Multi-step chromatography.<br>Purity on silver stained SDS-PAGE >90%.   |
| Concentration: | (see package insert) based on Advanced Protein Assay<br>(Cytoskeleton Inc., Denver, CO)                               |
| Formulation:   | Preservative and carrier-free in endotoxin free phosphate<br>buffered saline, pH 7.4. Filtered through 0.22µm filter. |
| Storage:       | Store at -20°C  |
| Notes:         | 1. A LoTox™ product, Endotoxin < 0.03 EU/µg.  |



nGal d 4

**For Research Use Only: Not for Diagnostic or Therapeutic Use**

### REFERENCES:

- 1) Blake CC, Koenig DF, Mair GA, North AC, Phillips DC, Sarma VR. "Structure of hen egg-white lysozyme. A three-dimensional Fourier synthesis at 2 Angstrom resolution". *Nature* 1965; 206 (986): 757-61
- 2) Anet J, Back JF, Baker RS, Barnett D, Burley RW, Howden MEH. Allergens in the white and yolk of hen's egg. A study of IgE binding by egg proteins. *Int Arch Allergy Immunol* 1985;77:364-371.
- 2) Ebbenhøj K, Dahl AM, Frøkiær H, Nørgaard A, Poulsen LK, Barkholt V. Purification of egg white allergens. *Allergy* 1995; 50(2):133-41.
- 3) Jacobsen B, Hoffmann-Sommergruber K, Thordahl Have T, Foss N, Briza P, Oberhuber C, Radauer C, Alessandri S, Knulst AC, Fernandez-Rivas M, Barkholt V. The panel of egg allergens, Gal d 1-Gal d 5: Their improved purification and characterization. *Mol Nutr Food Res* 2008; 52 (Suppl.2):S176-85