

Mouse Pepsin (PG) ELISA Kit

Catalog No: #EK8570



Package Size: #EK8570-1 48T #EK8570-2 96T

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Description

Product Name	Mouse Pepsin (PG) ELISA Kit
Brief Description	ELISA Kit
Applications	ELISA
Species Reactivity	Mouse (<i>Mus musculus</i>)
Storage	<p>The stability of ELISA kit is determined by the loss rate of activity. The loss rate of this kit is less than 5% within the expiration date under appropriate storage condition.</p> <p>The loss rate was determined by accelerated thermal degradation test. Keep the kit at 37C for 4 and 7 days, and compare O.D.values of the kit kept at 37C with that of at recommended temperature. (referring from China Biological Products Standard, which was calculated by the Arrhenius equation. For ELISA kit, 4 days storage at 37C can be considered as 6 months at 2 - 8C, which means 7 days at 37C equaling 12 months at 2 - 8C).</p>

Application Details

Detect Range:15.6-1000 µ/mL

Sensitivity:3.9U/mL

Sample Type:Serum, Plasma, Other biological fluids

Sample Volume: 1-200 µL

Assay Time:1-4.5h

Detection wavelength:450 nm

Product Description

Detection Method:SandwichTest principle:This assay employs a two-site sandwich ELISA to quantitate PG in samples. An antibody specific for PG has been pre-coated onto a microplate. Standards and samples are pipetted into the wells and anyPG present is bound by the immobilized antibody. After removing any unbound substances, a biotin-conjugated antibody specific for PG is added to the wells. After washing, Streptavidin conjugated Horseradish Peroxidase (HRP) is added to the wells. Following a wash to remove any unbound avidin-enzyme reagent, a substrate solution is added to the wells and color develops in proportion to the amount of PG bound in the initial step. The color development is stopped and the intensity of the color is measured.**Product Overview:**Pepsin is an enzyme that whose precursor form (pepsinogen) is released by the chief cells in the stomach and that degrades food proteins into peptides. Pepsin was discovered in 1836 by Theodor Schwann who also coined this enzyme's name from the Greek word pepsis, meaning digestion (peptin: to digest). It was the first animal enzyme to be discovered, and, in 1929, it became one of the first enzymes to be crystallized, by John H. Northrop. Pepsin is a digestive protease.Pepsin functions best in acidic environments and is often found in an acidic environment, particularly those with a pH of 1.5 to 2. Pepsin denatures if the pH is more than 5.0.Pepsins should be stored at very cold temperatures (between ?20C and ?80C) to prevent autolysis (self-cleavage). Autolysis may also be prevented by storage of pepsins at pH 11 or by using modified pepsins (e.g., by reductive methylation). When the pH is adjusted back to 6.0 activity returns.

Note: This product is for in vitro research use only