

# *Dau c 1.2*

(*Daucus carota*, carrot allergen 1, isoform Dau c 1.2)

For research purpose only.

## PRODUCT DESCRIPTION:

**Access:** EMBL: Z81361/Swissprot: O04298

**Mw:** 17,339 Dalton

**Mol. Ext. Coeff.:** 4,350; 1 mg/ml  $A_{276}=0.25^*$

**pI** = 5.5

**Lot#:** 01

**Amount:** 1 mg

**Quality:** Purity approx. 99%.

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### General information:

BIOMAY Dau c 1.2 is a lyophilized, recombinant protein with IgE-binding capacity. It was produced by heterologous expression in *E. coli*, purified by conventional biochemical methods.

The product was lyophilized in 5 mM  $\text{NH}_4\text{HCO}_3$ , containing 1% sucrose.

### Reconstitution:

The material can be reconstituted with water or diluted buffers. If reconstituted with water or buffers (2mM  $\beta$ -Mercaptoethanol) to 2 mg/ml, the sucrose concentration will be approx. 30 mM.

If reconstituted with water or buffers (2mM  $\beta$ -Mercaptoethanol) to 2mg/ml, the product is soluble to approx. 98%. Thorough physical suspension of the protein is essential. Alternatively the product can be dissolved in 6M Urea, 1mM  $\beta$ -Mercaptoethanol. The urea solution can be dialyzed against a suitable buffer (20mM Tris/HCl pH 8.0, 1mM  $\beta$ -Mercaptoethanol) without precipitation of protein.

### Storage:

The lyophilized product can be kept at room temperature for at least 3 weeks. However, we recommend the product to be stored at  $-20^\circ\text{C}$ . Under these conditions the quality of the material will be maintained for several years. The stability at  $4^\circ\text{C}$  should be at least 6 months. Reconstituted protein can be stored at  $-20^\circ\text{C}$ .

### Quality control:

Purity has been determined by SDS-PAGE and staining with Coomassie Brilliant Blue R-250.

Dau c 1.2 Lot# 01 tested positive in an IgE-Immunoblot with a standardized pool of human Dau c 1.2-reactive sera.