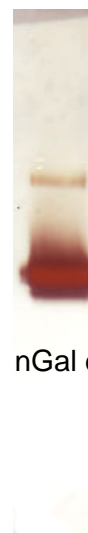


## LoTox™ Natural Gal d 2

Product Code:	<b>LTN-GD2-1</b>
Lot No:	XXXXX
Allergen:	nGal d 2 (Albumin from chicken egg white)
Source:	Partially purified ovalbumin
Mol. Wt:	43kD
Purification:	Multi-step chromatography. Purity on silver stained SDS-PAGE >95%.
Concentration:	See product insert.
Formulation:	Preservative and carrier-free in endotoxin free phosphate buffered saline, pH 7.4. Filtered through 0.22µm filter.
Storage:	Store at -20°C
Notes:	1. Upper band is dimer. 2. A LoTox™ product, Endotoxin < 0.03 EU/µg. 3. Avoid repeated Freeze/Thaw cycles.



nGal d 2

**Allergens are provided for research and Commercial use in vitro.**  
**Not for human in vivo or therapeutic use.**

### References:

- 1) 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) Bernhisel-Broadbent J, Dintzis HM, Dintzis RZ, Sampson HA. Allergenicity and antigenicity of chicken egg ovomucoid (Gal d III) compared with ovalbumin (Gal d 1) in children with egg allergy and in mice. *J Allergy Clin Immunol* 1994;93:1047-1059.
- 3) Ebbehøj K, Dahl AM, Frøkiær H, Nørgaard A, Poulsen LK, Barkholt V. Purification of egg white allergens. *Allergy* 1995; 50(2):133-41.
- 4) 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.