

Pecan Flour Protein

Product Code: NA-CIE-1

Allergen: *Carya illinoensis*

Lot No: XXXXX

Source: Raw Pecan flour

Mol. Wt: Car i 1: 16kD; Car i 2: 55kD; Car i 4: 55kD.

Gel Image
Pecan Flour Protein



LC-MS/MS: See product insert.

Concentration: See product insert.

Formulation: Preservative and carrier-free in sterile, endotoxin-free 0.1M Borate Buffer, 0.075 M NaCl, pH 9. Sterile filtered.

Storage: Store at -20°C. Re-freeze unused portion and aliquot into smaller quantities to avoid freeze/thaw cycles.

Expiration: See product insert

Released: 

Notes: (1) Relative abundance results are based on label-free quantification of precursor peptide ion intensity (peak area, incl. unique + razor peptides) using Proteome Discoverer 2.2 algorithms.
(2) Calculations of relative abundance can be variable and depend on multiple factors such as sample complexity, instrument resolution and analysis software.

For research and commercial use *in vitro*: not for human *in vivo* or therapeutic use.

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