

Product Code: LTN-CAE-1

Allergen: *Corylus avellana*

Lot No: XXXX

Source: Hazelnut flour

Mol. Wt: Cor a 1: 18kD; Cor a 8: 9kD (reducing); Cor a 9: 40kD;
Cor a 11: 48kD; Cor a 14: 15kD; Cor a 16: ~8kD and 48kD.

LC-MS/MS: See product insert (see note 2-3).

Concentration: See product insert

Formulation: Preservative and carrier-free in sterile, endotoxin-free Phosphate-buffered saline, 1M NaCl, pH 7.4. Sterile filtered.

Storage: Store at -20°C. Do not allow product to remain at 4°C or room temperature for extended periods of time. Re-freeze unused portion and aliquot into smaller quantities to avoid freeze/thaw cycles.

Expiration: See product insert

Notes:
(1) A LoTox™ product: Endotoxin ≤ 0.03 EU/ μ g.
(2) 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.
(3) Calculations of relative abundance can be variable and depend on multiple factors such as sample complexity, instrument resolution and analysis software.

Gel Image:
Hazelnut Flour
Protein



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

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