

Product Code: LTN-PVRE-1

Allergen: *Pistacia vera*

Lot No: XXXXX

Source: Roasted Pistachio flour

Mol. Wt: Pis v 1: 7kD; Pis v 2: 32kD; Pis v 3: 55kD; Pis v 4: 26kD;
Pis v 5: 36kD

LC-MS/MS: See product insert.

Concentration: See product insert.

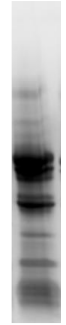
Formulation: Preservative and carrier-free in sterile, endotoxin-free 0.1M Potassium phosphate, 0.4M NaCl pH 8.0. Sterile filtered.

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

Expiration: See product insert.

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:
Pistachio Flour
Protein



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

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