

Almond Flour Protein

Product Code: NA-PDE-1

Allergen: *Prunus dulcis*

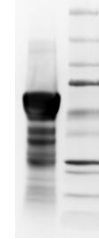
Lot No: XXXXX

Source: Blanched Almond Flour

Mol. Wt: Pru du 3: 9kD, Pru du 6: 360kD (hexamer), Pru du 8: 31kD, Pru du 10: 60kD.

Gel Image

Almond Flour Protein



LC-MS/MS: See product insert.

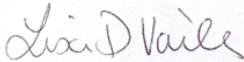
ELISA: See product insert.

Concentration: See product insert.

Formulation: Preservative and carrier-free in sterile, 30mM Tris-HCl pH 8.5. Sterile filtered.

Storage: Store at -20°C. Re-freeze unused portion after aliquoting into smaller quantities to avoid freeze/thaw cycles. Gently defrost at room temperature.

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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