

**PRODUCT INFORMATION**

<b>Common Name</b>	Hen egg Lysozyme
<b>Conjugate</b>	Unconjugated
<b>Synonyms</b>	HEL
<b>Applications</b>	ELISA, Flow Cyt
<b>Recommended Dilutions</b>	ELISA 1:5000-10000, Flow Cyt 1:100
<b>Formulation &amp; Reconstitution</b>	Lyophilized from sterile PBS, pH 7.4. Normally 5 % - 8% trehalose is added as protectants before lyophilization. Please see Certificate of Analysis for specific instructions of reconstitution.
<b>Host Species</b>	Chimeric
<b>IgG type</b>	Human IgG1 - kappa
<b>Reactivity</b>	N/A
<b>Target</b>	HEL
<b>Uniprot ID</b>	N/A
<b>Description</b>	Anti-HEL Human IgG1-Kappa Isotype control mAb
<b>Delivery</b>	In Stock
<b>Storage&amp;Shipping</b>	Store at -20°C to -80°C for 12 months in lyophilized form. After reconstitution, if not intended for use within a month, aliquot and store at -80°C (Avoid repeated freezing and thawing). Lyophilized antibodies are shipped at ambient temperature.
<b>Background</b>	Anti Chicken Hen Egg Lysozyme, specifically recognises Hen Egg Lysozyme (HEL), known also as muramidase or N-acetylmuramide glycanhydrolase, a 14kDa enzymic protein involved in the destruction of bacteria. Lysozyme damages bacterial cell walls by catalyzing hydrolysis of 1,4-beta-linkages between N-acetylmuramic acid and N-acetyl-D-glucosamine residues in a peptidoglycan and between N-acetyl-D-glucosamine residues in chitodextrins. Lysozyme is abundant in a number of secretions, such as tears, saliva, human milk and mucus. It is also present in cytoplasmic granules of PMN's and high concentrations of lysozyme are present in egg white. C-type lysozymes are closely related to alpha-lactalbumin in sequence and structure making them part of the same family.
<b>Usage</b>	Research use only

