



## Wheat Gliadin [His] (DAG632)

This product is for research use only and is not intended for diagnostic use.

### PRODUCT INFORMATION

Purity	>80% as determined by SDS-PAGE
Conjugate	His
Applications	WB, ELISA
Molecular Weight	19 kDa
Format	Liquid
Concentration	Batch dependent - please inquire should you have specific requirements
Size	50 µg
Buffer	Ionic strength around 200 mM, neutral to slightlyalkaline pH and 20 % glycerol as cryoprotective agent.
Preservative	None
Storage	2-8°C short term, -20°C long term

### BACKGROUND

Introduction	Gliadin (a type of prolamin) is a class of proteins present in wheat and several other cereals within the grass genus Triticum. Gliadins, which are a component of gluten, are essential for giving bread the ability to rise properly during baking. Gliadins and glutenins are the two main components of the gluten fraction of the wheat seed. This gluten is found in products such as wheat flour. Gluten is split about evenly between the gliadins and glutenins, although there are variations found in different sources.
Keywords	LOC543191; alpha-type gliadin; prolamin; Gliadin