



## Wheat Gliadin [His] (DAG632)

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

### PRODUCT INFORMATION

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

### BACKGROUND

<b>Introduction</b>	Gliadin (a type of prolamin) is a class of proteins present in wheat and several other cereals within the grass genus <i>Triticum</i> . 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.
<b>Keywords</b>	LOC543191; alpha-type gliadin; prolamin; Gliadin