

## Natural Bos d 8

| Product Code:  | NA-BD8-1                                                                                                           |          |
|----------------|--------------------------------------------------------------------------------------------------------------------|----------|
| Lot No:        | XXXXX                                                                                                              | 19       |
| Allergen:      | nBos d 8 (casein)                                                                                                  |          |
| Source:        | Partially purified bovine milk                                                                                     | -        |
| Mol. Wt:       | 19-24 kD                                                                                                           | -        |
| Purification:  | HPLC. Purity on silver stained SDS-PAGE >95%.                                                                      |          |
| Concentration: | See product insert.                                                                                                | T        |
| Formulation:   | Preservative and carrier-free in endotoxin free phosphate buffered saline, pH 7.4. Filtered through 0.22µm filter. | nBos d 8 |
| Storage:       | Store at -20°C                                                                                                     |          |
| Notes:         | Avoid repeated freeze-thaw cycles.<br>The natural Bos d 8 is an Inbio <sup>™</sup> product.                        |          |

## For Research Use Only: Not for Diagnostic or Therapeutic Use

## **References:**

- 1) Luyt D et al. BSACI Guideline for the Diagnosis and Management of Cow's Milk Allergy. Clinical and Experimental Allergy: Journal of the British Society for Allergy and Clinical Immunology. 2014.
- 2) Fiocchi A et al. Molecular diagnosis of cow's milk allergy. Curr Opin Allergy Clin Immunol. 2011 Jun;11(3):216-21.
- 3) Blanc F. Update on optimized purification and characterization of natural milk allergens. Mol Nutr Food Res. 2008;52 Suppl 2:S166-75.
- 4) Hochwallner H. Cow's milk allergy: from allergens to new forms of diagnosis, therapy and prevention. Methods. 2014;66(1):22-33.