

BA1010**Chicken Filamin - Purified**

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| Alternate names: | FLNA, FN1, FN2, FN3, FNLB, FNLC |
| Quantity: | 0.25 mg |
| Concentration: | 1.0 mg/ml (according to Bradford) |
| Species: | Chicken |
| Source: | Gizzard, Chicken gizzard |
| Format: | State: Lyophilized Purity: >90% > 90% (determined by SDS gelelectrophoresis) Buffer System: 20 mM Tris/acetate buffer pH 7.6, 0.1mM EDTA, 2 mM DTT, 20 mM NaCl Reconstitution: Restore with 250 µl Laemmli buffer (final volume 250 µl) or 9M urea buffer (e.g. IEF or NEPHGE buffer) Sometimes filamin is not readily soluble after lyophilization. In this case add 250 µl dist. water, after dissolution add 135 mg solid urea (to reach an end concentration of 9 M urea), leave for 1h at room temperature, separate insoluble rests by a short centrifugation step. |
| Applications: | Protein standard in 1D and 2D SDS gelelectrophoresis. Immunoassays. Immunization. Other applications not tested. Optimal dilutions are dependent on conditions and should be determined by the user. |
| Description: | Filamin, purified polypeptide Molecular weight: 250 kDa |
| Add. Information: | Isoelectric Point: pI 6.4 |
| Storage: | Prior to reconstitution store at 2-8°C. Following reconstitution store the protein undiluted at -70°C. Avoid repeated freezing and thawing. Shelf life: one year from despatch. |
| General Readings: | 1. Feramisco JR and Burrige K: A rapid purification of a-actinin, filamin and a 130,000 dalton protein from smooth muscle. J Biol Chem 255, 1194 ff (1980) 2. Davies PJ, Wallach D, Willingham M, Pastan I, Lewis MS. Self-association of chicken gizzard filamin and heavy merofilamin. Biochemistry. 1980 Apr 1;19(7):1366-72. PubMed PMID: 7387995. |

Pictures:

1) filamin 2) myosin (a); β -galactosidase (b); phosphorylase B (c); BSA (d); ovalbumin (e)

