bs-10033R **[Primary Antibody]**

Alpha s1 Casein Rabbit pAb

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DATASHEET

Host: Rabbit **Isotype:** IgG

Clonality: Polyclonal

Target: Alpha s1 Casein

Immunogen: KLH conjugated synthetic peptide derived from cow Alpha s1 Casein: 75-214/214.

Purification: affinity purified by Protein A

Concentration: 1mg/ml

Storage: 0.01M TBS (pH7.4) with 1% BSA, 0.02% Proclin300 and 50% Glycerol.
Shipped at 4°C. Store at -20°C for one year. Avoid repeated freeze/thaw cycles.

Background: Casein is the name for a family of related phosphoproteins (αS1, αS2, β, κ). These proteins are commonly found in mammalian milk, making up 80% of the proteins in cow milk and between 20% and 45% of the proteins in human milk. Casein has a wide variety of uses, from being a major component of cheese, to use as a food additive, to a binder for safety matches. As a food source, casein supplies amino acids; carbohydrates; and two inorganic elements, calcium and phosphorus.

Applications: **ELISA** (1:5000-10000)

Reactivity: (predicted: Sheep, Cow)

Predicted MW.: 23 kDa

Subcellular Location: Secreted ,Cell membrane

SELECTED CITATIONS

- **[IF=11.504]** Sanam Foroutanparsa. et al. Spatial distribution of αs1-caseins and β-caseins in milk gels acidified with glucono-δ-lactone. FOOD HYDROCOLLOID. 2023 Jan;:108506 IF ;Cow. 10.1016/j.foodhyd.2023.108506
- **[IF=10.7]** Mariska Brüls. et al. Investigating the impact of exopolysaccharides on yogurt network mechanics and syneresis through quantitative microstructural analysis. FOOD HYDROCOLLOID. 2023 Dec;:109629 Other ;. 10.1016/j.foodhyd.2023.109629
- **[IF=7.514]** Chiara Rossi. et al. Reaction of cysteine residues with oxidized tyrosine residues mediates cross-linking of photo-oxidized casein proteins. Food Chem. 2022 Aug;385:132667 WB ;Native K-Casein. 35299016
- **[IF=6.1]** Jiangtao Huang. et al. Enhancement of PPARα-Inhibited Leucine Metabolism-Stimulated β-Casein Synthesis and Fatty Acid Synthesis in Primary Bovine Mammary Epithelial Cells. J AGR FOOD CHEM. 2023;XXXX(XXX):XXX-XXX WB ;Bovine. 37853551
- **[IF=3.2]** Shujuan Liu. et al. Establishment of an immortalized sheep mammary epithelial cell line for studying milk fat and protein synthesis. J FOOD SCI. 2024 Sep;: ICC ;Goat. 39322983