

## Alpha s1 Casein Rabbit pAb

Catalog Number: bs-10033R

Target Protein: Alpha s1 Casein

Concentration: 1mg/ml

Form: Liquid

Host: Rabbit

Clonality: Polyclonal

Isotype: IgG

Applications: ELISA (1:5000-10000)

Reactivity: (predicted:Sheep, Cow)

Predicted MW: 23 kDa

Subcellular: Secreted ,Cell membrane

Locations:

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

Purification: affinity purified by Protein A

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 ( $\alpha$ S1,  $\alpha$ S2,  $\beta$ ,  $\kappa$ ). 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.

### PRODUCT SPECIFIC PUBLICATIONS

[IF=11.504] Sanam Foroutanparsa. et al. Spatial distribution of  $\alpha$ s1-caseins and  $\beta$ -caseins in milk gels acidified with glucono- $\delta$ -lactone. FOOD HYDROCOLLOID. 2023 Jan;;108506 IF ; COW . 10.1016/j.foodhyd.2023.108506

[IF=10.7] Mariska Bröls. 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 PPAR $\alpha$ -Inhibited Leucine Metabolism-Stimulated  $\beta$ -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