

bs-13374R**[Primary Antibody]****Gliadin Rabbit pAb****BioSS**
ANTIBODIES

www.bioss.com.cn

sales@bioss.com.cn

techsupport@bioss.com.cn

400-901-9800

— DATASHEET —**Host:** Rabbit**Isotype:** IgG**Clonality:** Polyclonal**Target:** Gliadin**Immunogen:** KLH conjugated synthetic peptide derived from wheat Gliadin: 231-296/296.**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:** Gliadin is a glycoprotein that, along with glutenin, plays a role in the formation of gluten, an ergastic amorphous mixture of proteins found in wheat, rye, and barley. Gluten is responsible for the elasticity of kneaded dough, which allows it to be leavened. Gliadin is approximately 60% soluble in ethanol and contains only intramolecule disulfide links. Gliadin is also found in a variety of foods as well as in beer, along with the glycoprotein Hordein. Induction of zonulin release in intestinal epithelial cells is triggered by Gliadin. This causes an activation of the zonulin pathway by PKC mediated cytoskeleton reorganization and tight junction opening leads to a rapid increase in intestinal permeability to macromolecules. Individuals with disorders such as celiac disease or Crohn's disease are sensitive to Gliadin since they lack the enzyme necessary for its digestion and can not tolerate it in their diet.**Applications:** **IHC-P** (1:100-500)**IHC-F** (1:100-500)**IF** (1:100-500)**ICC/IF** (1:100-500)**ELISA** (1:5000-10000)**Reactivity:** (predicted: Wheat)**Predicted
MW.:** 34 kDa**Subcellular
Location:** Cytoplasm