

Q2030317P48 Stabiliser Solution

PRODUCT APPLICATION

The Q2030317P48 stabiliser has been successfully used to stabilise:

Glucose Oxidase from *Aspergillus niger* (dry state and in solution)

Glucose dehydrogenase from *Bacillus* sp.

HRP-conjugated antibodies, colloidal gold linked antibodies, Horseradish Peroxidase.

This stabiliser is an integral part of the AET STKED stabiliser Kit, designed to stabilise enzymes in the dry state.

PRODUCT BENEFITS

Increases enzyme and antibody stability of the above named proteins at temperatures of 37°C and 50°C for at least 6 months in the dry state.

PHYSICAL PROPERTIES

Stabiliser	Q2030317P48
Appearance	Clear solution
Form supplied	Double concentration liquid with preservative added.
Use	Stabilisation of proteins
Density (g/mL)	1.070—1.080
pH	pH 10.0—10.5
Absorbance at 420 nm	<0.03
Quality Control	Visual QC of product to ensure no particulates are present.
Storage	6 months at room temperature, 1 year refrigerated (2-8°C), 2 year frozen at -20°C.

SAFETY AND HANDLING

Read the Material Safety Data Sheets (MSDS) and product labels before using the products.

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