Natural Gly m 5

Product Code: NA-GM5-1

Allergen:	nGly m 5 (*Glycine max* allergen 5)
Lot No:	**XXXX**
Source:	Beta-conglycinin from soybean.
Mol. Wt:	Multiple subunits (see Note 1)
Purification:	Purified from soybean flour by multi-step HPLC. Purity > 95 % by silver stained SDS-PAGE.
Concentration:	See Product Insert.
Formulation:	Preservative and carrier-free in 1M NaCl, PBS pH 7.40. Filtered through 0.22µm filter.
Storage:	Store at -20ºC. Avoid repeated freeze-thaw cycles.
Notes:	(1) Conglycinin is composed of three subunits: α' (76 kDa), α (72 kDa), and β (52 kDa).

nGly m 5

<u>For Research Use Only: Not for Diagnostic or Therapeutic Use</u>

An InBio™ product

REFERENCES:

1. Holzhauser T et al. Soybean (Glycine max) allergy in Europe: Gly m 5 (beta-conglycinin) and Gly m 6 (glycinin) are potential diagnostic markers for severe allergic reactions to soy. J Allergy Clin Immunol. 2009 Feb;123(2):452-8.

2. Ito K et al. IgE to Gly m 5 and Gly m 6 is associated with severe allergic reactions to soybean in Japanese children. J Allergy Clin Immunol. 2011 Sep;128(3):673-5.

3. Zheng S et al. Three-dimensional structure of Gly m 5 (β-conglycinin) plays an important role in its stability and overall allergenicity. Food Chem. 2017 Nov 1;234:381-388.