

**NPC036Po01 100µg**

**Native Transferrin (TRF)**

**Organism Species: Sus scrofa; Porcine (Pig)**

***Instruction manual***

FOR IN VITRO USE AND RESEARCH USE ONLY  
NOT FOR USE IN CLINICAL DIAGNOSTIC PROCEDURES

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9th Edition (Revised in Jul, 2013)

## **[ PROPERTIES ]**

**Host:** Native

**Source:** Porcine

**Subcellular Location:** Secreted.

**Purity:** >90%

**Endotoxin Level:** <1.0EU per 1µg (determined by the LAL method).

**Formulation:** Supplied as lyophilized form in 50mM TRIS, 200mM NaCl

**Applications:** SDS-PAGE; WB; ELISA; IP.

(May be suitable for use in other assays to be determined by the end user.)

## **[ RELEVANCE ]**

Transferrins are iron-binding blood plasma glycoproteins that control the level of free iron in biological fluids. When a transferrin protein loaded with iron encounters a transferrin receptor on the surface of a cell, it binds to it and, as a consequence, is transported into the cell in a vesicle by receptor-mediated endocytosis. The liver is the main site of transferrin synthesis, but other tissues and organs, such as the brain, also produce it. Transferrin is also associated with the innate immune system. It is found in the mucosa and binds iron, thus creating an environment low in free iron that impedes bacterial survival in a process called iron withholding. The level of transferrin decreases in inflammation. Transferrin imbalance can have serious health effects for those with low or high serum transferrin levels.

## **[ USAGE ]**

Reconstitute in sterile PBS, pH7.2-pH7.4.

## **[ STORAGE AND STABILITY ]**

**Storage: Avoid repeated freeze/thaw cycles.**

Store at 2-8°C for one month.

Aliquot and store at -80°C for 12 months.

**Stability Test:** The thermal stability is described by the loss rate of the target protein. The loss rate was determined by accelerated thermal degradation test, that is, incubate the protein at 37°C for 48h, and no obvious degradation and precipitation were observed. (Referring from China Biological Products Standard, which was calculated by the Arrhenius equation.) The loss of this protein is less than 5% within the expiration date under appropriate storage condition.