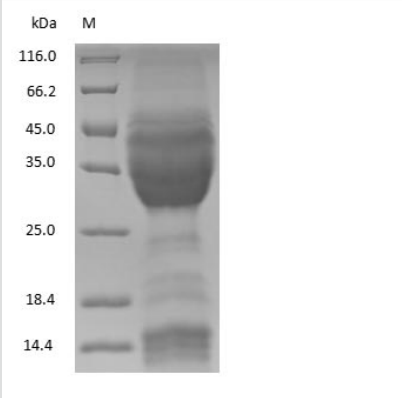
Wheat Gliadin

Product Code	CSB-NP004501PI
Relevance	Gliadins are known for their role, along with glutenin, in the formation of gluten. It is slightly soluble in ethanol and contains only intramolecule disulfide links. These proteins are essential to giving bread the ability to rise properly and fix it\'s shape in baking. They are also some of the best examples of food-derived pathogenesis. People with gluten-sensitive enteropathy (the severe form of which is coeliac disease) are sensitive to α, β, and γ gliadins. Those with wheat-dependent (WD) exercise-induced anaphylaxis, WD urticaria and Baker\'s asthma are sensitive to ω-gliadins. Gliadin can also serve as a useful delivery method for sensitive enzymes (such as superoxide dismutase, which is fused with gliadin to form glisodin) -- this helps protect them from stomach acids that cause breakdown.
Storage	Aliquot and store at 25°C.
Tested Applications	ELISA, WB, SDS-PAGE
Form	Liquid
Storage Buffer	70% Ethanol
Product Type	Native Proteins
Sensitivity	Not test
Purity	≥95% (SDS-PAGE)
Sequence	Full length protein
Lead Time	2 weeks
Research Area	Cell Biology
Source	Purified from Wheat seed
Protein Names	Wheat Gliadin
Image	 (Tris-Glycine gel) Discontinuous SDS-PAGE (reduced) with 5% enrichment gel and 15% separation gel.