



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

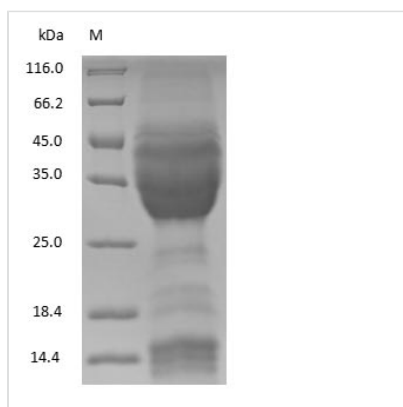
Lead Time 2 weeks

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.