

Bovine Serum Albumin

Standard Grade Lyophilized Powder

DESCRIPTION

Proliant Bovine Serum Albumin (BSA) is a high purity “Fraction V” protein derived from the plasma of US-origin healthy animals. The material is initially fractionated by a modified Cohn procedure - a proprietary heat-shock method, and is further isolated from other plasma proteins and lipids by extensive membrane dialysis and filtration. Typical purity levels are in excess of 99%. Proliant’s Standard Grade albumin product is ideal for diagnostic and research applications that require high purity.

APPLICATIONS

- Blocking Agent for Immunoassays
- Protein Standard
- Diluent
- Protein/Conjugate Stabilizer

FEATURES / BENEFITS

- High Purity, Low Interference, Low Background
- Complete Origin Traceability to Facilitate Regulatory Approval
- “Closed Loop” Manufacturing* – Minimizes Contamination and Maximizes Reproducibility.
- Superior Solubility/Filterability for Ease of Use
- Product Development and Technical Services designed for maximum responsiveness and flexibility
- Manufactured from USDA-certified Bovine Plasma
- Manufactured According to FDA Bulk Pharmaceutical Chemical GMP’s

SCIENTIFIC ANALYSIS

	<u>Specification</u>	<u>Typical</u>
Protein	≥ 96%	99%
Purity (albumin)	≥ 98%	100%
Moisture	≤ 5%	< 2%
pH	6.5-7.5	7.0
	5.0-5.6	5.2
Ash	< 3%	1%

PHYSICAL CHARACTERISTICS

Proliant Bovine Serum Albumin is a highly soluble off-white to tan colored lyophilized powder. A solution of up to 30% in de-ionized water is sparkling clear and particulate-free. Standard Grade BSA powder is available at neutral pH or at a pH of approximately 5.2.

PACKAGING

Available in a variety of package sizes from 10g bottles to 15 kg bulk.

STORAGE RECOMMENDATIONS

Store product sealed in a cool, dry environment for up to 5 years.

ORDERING INFORMATION

Please order by product name “Bovine Serum Albumin, Standard Grade Lyophilized Powder” and refer to SKU #. Specify 68500 (pH 5.2) or 68100 (pH 7.0).

*Proliant’s unique “Closed Loop” Manufacturing means that we collect only in exclusive abattoirs with our own USDA approved proprietary collection system. The material undergoes ante-and post-mortem inspection to ensure it is the highest edible grade before it is loaded directly into USDA-sealed tankers *owned and operated by Proliant*. No other manufacturer can claim this important closed link, as they must buy their raw material from outside sources and the spot market.

What’s more, from the time our product enters our tankers to the moment it is loaded into the dryers, the product is not exposed to the external environment. Once the raw material reaches our GMP plant, the material is loaded directly into our process and manufactured through a series of closed tanks, lines, filters and separation equipment. In our plant there are no exposed filter presses or open tanks, nor is any non-food grade or noxious solvent material introduced into the process. There is also no possibility of contamination with other animal-derived products or bovine tissues in our completely dedicated facility.