



PRODUCT INFORMATION

HRP Conjugate Stabiliser – 1 L

PRODUCT CODE: X-STB-0004

STORAGE: 2 - 8 °C, protect from sun light

PRODUCT DESCRIPTION

BioThinX proprietary HRP conjugate stabiliser is formulated to minimize the risk of conjugate failing in ELISA kits and to improve assay quality and accuracy. It is based on protein and antibody stabilisation through compatible solutes in combination with highly effective reagents to protect HRP enzyme activity.

HRP conjugate stabiliser is used to stabilise antibody or protein functionality and HRP enzyme activity in liquid formulations to avoid detrimental freeze-thaw cycles. BioThinX HRP conjugate stabiliser ensures long-term antibody functionality and HRP enzyme activity in liquid horseradish peroxidase (HRP) conjugate stock solutions and in highly diluted ready-to-use conjugate formulations.

PRECAUTIONS AND DISCLAIMER

This product is for R&D use only, not for drug, household, or other uses. Please consult the Material Safety Data Sheet for information regarding hazards and safe handling practices.

FORMULATION

HRP Conjugate Stabiliser is stable for shipping at ambient temperature. The product contains a complex biomolecule buffer base at neutral pH.

PREPARATION AND HANDLING

HRP Conjugate Stabiliser is supplied ready-to-use. Simply dilute the HRP conjugate to the appropriate concentration with the stabilizer solution.

Minimum dilution for stabilising highly concentrated HRP stock solutions is 1:1. For ready-to-use HRP conjugate solutions in assays dilute conjugate 1:10 – 1:100 in HRP Conjugate Stabiliser. Store diluted conjugate solution at 2–8 °C. Protect from long term exposure to light.

STORAGE / STABILITY

For long term storage the product should be stored between 2 °C and 8 °C.

RECOMMENDED DILUTION

Ready-to-use.

BACKGROUND REFERENCES

1. Hengherr, S., et al., High-temperature tolerance in anhydrobiotic tardigrades is limited by glass transition, *Physiol. Biochem. Zool.*, 82, 749-755 (2009).
2. Koubaa, S., et al., Structural properties and enzyme stabilization function of the intrinsically disordered LEA_4 protein TdLEA3 from wheat, *Nature Scientific Reports*, (9) Article number: 3720 (2019).
3. Carpenter, J., F., Comparison of solute-induced protein stabilization in aqueous solution and in the frozen and dried states, *J. Dairy Sci.* 73, 3627-3636 (1990)
4. Killian, M., S., Stabilization of dry protein coatings with compatible solutes, *Biointerphases*, 13(6), 06E401 (2018).



Distributed By:
IBL-America, Inc.
 8201 Central Ave NE, Suite P
 Minneapolis, MN 55432, USA
info@ibl-america.com
 (888) 523 1246