

Bovine Gamma Globulin

SKU 51001 (NZ)

SCIENTIFIC ANALYSIS

ATTRIBUTE	SPECIFICATION	TYPICAL
Protein (dry basis)	≥96.0%	≥98.0%
Purity	≥96%	100%
pH (7% solution in water)	6.8 to 7.2	6.8 to 7.2
Moisture	≤5.0%	<2.0%
Sodium	0 to 10.0 mg/g	0 to 10.0 mg/g
Chloride	0 to 24.0 mg/g	0 to 24.0 mg/g

PRODUCT BENEFITS

- High Purity, Low Interference, Low Background
- Fewer aggregates than other leading brands
- Superior Solubility/Filterability for Ease of Use

PROCESS BENEFITS

- Origin Traceability to Facilitate Regulatory Approval
- Closed-Loop Manufacturing*
 - Eliminates the possibility of contamination and maximizes reproducibility
- Product Development and Technical Services designed for maximum responsiveness and flexibility

APPLICATIONS

- Heterophilic antibody reduction
- Immunoassay blocking
- Immunoassay controls & calibrators

QUALIFICATIONS

- Manufactured from MPI-inspected bovine plasma
- Manufactured according to cGMP

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DESCRIPTION

Proliant Bovine Gamma Globulin (BGG) is a high purity, lyophilized powder derived from the plasma of MPI inspected healthy animals from abattoirs located in New Zealand.

Proliant Bovine Gamma Globulin offers exceptional passive blocking capability and is great for complex applications due to its unique protein makeup and superior solubility. When BGG is paired with BSA, it offers even greater blocking power to help address heterophilic antibodies that may lead to false positives and reduced immunoassay performance by depleting the concentration of these interfering antibodies.

PHYSICAL CHARACTERISTICS

Proliant Bovine Gamma Globulin is a soluble white lyophilized powder. A solution of up to 3% in de-ionized water is clear-to-slightly hazy and virtually particulate-free.

PACKAGING

Standard package size is 5 kg. Additional sizes are available upon request.

PACKAGE	SIZE
Standard	5 kg
Sample	500 g
	100 g

STORAGE RECOMMENTATIONS

Store sealed in original, sealed container at 2° to 8°C for 2 years.

ORDERING INFORMATION

Please order by referencing:

5 kg:	51001-5kg
500 g:	51001-500g
100 g:	51001-100g

*Proliant's unique **Closed-Loop** Manufacturing means that we collect only in exclusive abattoirs with our own USDA approved proprietary collection system. 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 cGMP 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.