

Bovine Gamma Globulin

SKU 51001 (NZ)

SCIENTIFIC ANALYSIS

ATTRIBUTE	SPECIFICATION	TYPICAL
Protein (dry basis)	≥96.0%	≥98.0%
Purity	≥96%	100%
pH 1%*	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

*pH 7% Solution in Water

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 RECOMMENDATIONS

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