

**NPA480Ra01 10 $\mu$ g**  
**Native Myoglobin (MYO)**  
**Organism Species: Rattus norvegicus (Rat)**  
***Instruction manual***

FOR IN VITRO USE AND RESEARCH USE ONLY  
NOT FOR USE IN CLINICAL DIAGNOSTIC PROCEDURES

9th Edition (Revised in Jul, 2013)

**[ PROPERTIES ]**

**Host:** Native

**Source:** Rat

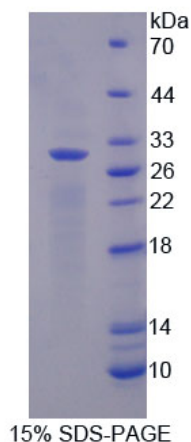
**Purity:** >90%

**Endotoxin Level:** <1.0EU per 1 $\mu$ g (determined by the LAL method).

**Formulation:** Supplied as lyophilized form in 20mM Tris, 150mM NaCl, pH8.0, containing 1mM EDTA, 1mM DTT, 0.01% sarcosyl, 5% trehalose, and preservative.

**Applications:** SDS-PAGE; WB; ELISA; IP.

(May be suitable for use in other assays to be determined by the end user.)



**[ RELEVANCE ]**

Myoglobin is an iron- and oxygen-binding protein found in the muscle tissue of vertebrates in general and in almost all mammals. It is related to hemoglobin, which is the iron- and oxygen-binding protein in blood, specifically in the red blood cells. Myoglobin forms pigments responsible for making meat red. The color that meat takes is partly determined by the oxidation states of the iron atom in myoglobin and the oxygen species attached to it. Myoglobin is released from damaged muscle tissue, which has very high concentrations of myoglobin. The

released myoglobin is filtered by the kidneys but is toxic to the renal tubular epithelium and so may cause acute renal failure.

## **[ USAGE ]**

Reconstitute in sterile ddH<sub>2</sub>O.

## **[ STORAGE AND STABILITY ]**

**Storage: Avoid repeated freeze/thaw cycles.**

Store at 2-8°C for one month.

Aliquot and store at -80°C for 12 months.

**Stability Test:** The thermal stability is described by the loss rate of the target protein. The loss rate was determined by accelerated thermal degradation test, that is, incubate the protein at 37°C for 48h, and no obvious degradation and precipitation were observed. (Referring from China Biological Products Standard, which was calculated by the Arrhenius equation.) The loss of this protein is less than 5% within the expiration date under appropriate storage condition.