Porcine Haptoglobin

Catalog No. 8130

Analysis SDS PAGE: ~30 & ~10 kDa bands indicative of β- and α- chains of haptoglobin.

Purity ≥90%

Concentration 1 - 15 mg/ml

Buffer 10 mM sodium phosphate (pH 7.2), 150 mM NaCl, 0.05% sodium azide

Storage -20 to -70°C. Avoid repeated freeze-thaws

Source Fresh frozen swine serum

Haptoglobin is a serum protein that consists of two alpha and two beta chains connected by disulfide bridges. The alpha and beta chains are characterized by molecular weights of ~10 kDa and ~30 kDa respectively. It acts as a hemoglobin scavenger and has been associated with protease inhibitory activity. It is a positive acute phase reactant, the levels of which increase significantly in pigs in response to inflammation, tissue injury or disease. Haptoglobin is purified using a combination of affinity, gel filtration and ion-exchange chromatography steps.