

Crude Peanut Extract

Catalog # 3069

*For Research Use Only - Not Human or Therapeutic Use***DESCRIPTION:** Crude Peanut Extract (CPE) from *Arachis hypogaea*

Peanuts (whether they are raw or roasted) have the highest allergenicity relative to other food allergens. Eleven potentially important peanut allergens have been identified. Ara h1, Ara h2, Ara h3, and Ara h6 have been designated the major peanut allergens. Crude peanut extract is routinely used as a reference protein for biochemical assays such as Western Blots and ELISAs and is also a well-established allergen for animal allergic models, such as Type I Hypersensitivity Reactions (1-4).

APPLICATION: ELISA and Western Blot. It can also be used as an allergen to study allergic diseases in experimental animals or for *in vitro* experiments.**QUANTITY:** 10 mg**SOLUBILITY:** 10 mg/ml in pH 8.0 buffer**FORM:** Lyophilized powder**SOURCE:** Raw peanut flour (Spanish peanuts)**STORAGE:** Store at -20°C. Do not allow product to remain at 4°C or room temperature for extended periods of time after reconstituting.**STABILITY:** 1 year**NOTES:** Figure 1. 12% SDS-PAGE under non-reducing conditions**REFERENCES:** J. J. Dolence, Induction of Peanut Allergy Through Inhalation of Peanut in Mice. *Methods Mol. Biol.* **2223**, 19–35 (2021).

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