

Porcine D-Xylose ELISA Kit

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CATALOG #
AAA245137

REACTIVITY
Porcine

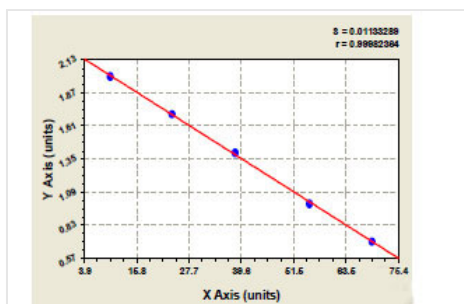
PRODUCT SYNONYMS

D-Xylose; Porcine D-Xylose ELISA Kit; D-Xylose elisa kit

PRODUCT SPECIFICATIONS

Reactivity	Porcine
Samples	Serum, plasma, Cell Culture Supernatants, body fluid and tissue homogenate
Detection Range	5.0-100mg/L
Sensitivity	1.0mg/L
Preparation and Storage	Store all reagents at 2-8 degree C.

IMAGES



Standard Curve (Sample)

ADDITIONAL INFORMATION

Related Product Information for D-Xylose elisa kit

Intended Uses||This D-Xylose ELISA kit is a 1.5 hour solid-phase ELISA designed for the quantitative determination of Porcine D-Xylose. This ELISA kit for research use only!

Principle of the Assay: D-Xylose ELISA kit applies the competitive enzyme immunoassay technique utilizing a Polyclonal anti-D-Xylose antibody and an D-Xylose-HRP conjugate. The assay sample and buffer are incubated together with D-Xylose-HRP conjugate in pre-coated plate for one hour. After the incubation period, the wells are decanted and washed five times. The wells are then incubated with a substrate for HRP enzyme. The product of the enzyme-substrate reaction forms a blue colored complex. Finally, a stop solution is added to stop the reaction, which will then turn the solution yellow. The intensity of color is measured spectrophotometrically at 450nm in a microplate reader. The intensity of the color is inversely proportional to the D-Xylose concentration since D-Xylose from samples and D-Xylose-HRP conjugate compete for the anti-D-Xylose antibody binding site. Since the number of sites is limited, as more sites are occupied by D-Xylose from the sample, fewer sites are left to bind D-Xylose-HRP conjugate. A standard curve is plotted relating the intensity of the color (O.D.) to the concentration of standards. The D-Xylose concentration in each sample is interpolated from this standard curve.

For Research Use Only. Not for use in diagnostic or therapeutic procedures. Small volumes of product may become entrapped in the seal of the vial during shipment and storage; if necessary, briefly centrifuge the vial on a tabletop centrifuge to dislodge any liquid in the cap.

