

Cattle Ig (Total Immunoglobulin) ELISA Kit | Ig elisa kit

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CATALOG #
AAA277946

REACTIVITY
Cattle

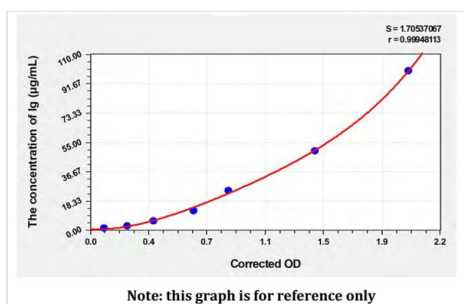
PRODUCT SYNONYMS

Ig (Total Immunoglobulin); Cattle Ig (Total Immunoglobulin) ELISA Kit; Immunoglobulin; Ig elisa kit

PRODUCT SPECIFICATIONS

Reactivity	Cattle
Specificity	This assay has high sensitivity and excellent specificity for detection of Cattle Ig. No significant cross-reactivity or interference between Cattle Ig and analogues was observed.
Assay Type	Sandwich
Detection Range	1.57-100 ug/mL
Sensitivity	0.61 ug/mL
Intra-assay Precision	Intra-assay Precision (Precision within an assay)? CV% < 8%. Three samples of known concentration were tested twenty times on 1 plate to assess intra-assay precision.
Inter-assay Precision	Inter-assay Precision (precision between assays)? CV% < 10%. Three samples of known concentration were tested in forty separate assays to assess inter-assay precision.

IMAGES



Standard Curve (Sample)

ADDITIONAL INFORMATION

Related Product Information for Ig elisa kit

Principle of the Assay: The test principle applied in this kit is Sandwich enzyme immunoassay. The microtiter plate provided in this kit has been pre-coated with an antibody specific to Cattle Ig. Standards or samples are added to the appropriate microtiter plate wells then with a biotin-conjugated antibody specific to Cattle Ig. Next, Avidin conjugated to Horseradish Peroxidase (HRP) is added to each microplate well and incubated. After TMB substrate solution is added, only those wells that contain Cattle Ig, biotin-conjugated antibody and enzyme-conjugated Avidin will exhibit a change in color. The enzyme-substrate reaction is terminated by the addition of sulphuric acid solution and the color change is measured spectrophotometrically at a wavelength of 450nm ± 10nm. The concentration of Cattle Ig in the samples is then determined by comparing the OD of the samples to the 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.

