

## ARG80805 Chicken Lysozyme ELISA Kit

Package: 96 wells

Store at: 4°C

### Summary

Product Description	ARG80805 Chicken Lysozyme ELISA Kit is an Enzyme Immunoassay kit for the quantification of Chicken Lysozyme in food (extraction, centrifugation, dilution).
Tested Reactivity	Chk
Tested Application	ELISA
Target Name	Lysozyme
Conjugation	HRP
Conjugation Note	Substrate: TMB and read at 450 nm
Sensitivity	2 ppb
Sample Type	Food (extraction, centrifugation, dilution).
Standard Range	25 - 250 ppb
Sample Volume	100 µl
Alternate Names	EC 3.2.1.17; Lysozyme C; LZM; 1,4-beta-N-acetylmuramidase C

### Application Instructions

Assay Time	20, 20 min (RT), 20 min (RT/dark)
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### Properties

Form	96 well
Storage instruction	Store the kit at 2-8°C. Keep microplate wells sealed in a dry bag with desiccants. Do not expose test reagents to heat, sun or strong light during storage and usage. Please refer to the product user manual for detail temperatures of the components.
Note	For laboratory research only, not for drug, diagnostic or other use.

### Bioinformation

Database links	<a href="#">GeneID: 396218 Chicken</a> <a href="#">Swiss-port # P00698 Chicken</a>
Gene Symbol	LYZ
Gene Full Name	lysozyme (renal amyloidosis)
Background	Hen's egg ( <i>Gallus gallus</i> ) is very rich of proteins and represents an important food source for humans. While proteins of egg yolk only have minor allergenicity, many proteins of egg white are known to be allergenic. In addition to ovalbumin, ovotransferrin, ovomucoid and livetin, lysozyme represents an important allergen. Primarily lysozyme is used as a preservative in wine and cheese industry. For allergic persons the consumption of lysozyme represents a critical problem. Already very low amounts of the allergen can cause allergic reactions, which may lead to anaphylactic shock in severe cases.

Because of this, lysozyme allergic persons must strictly avoid the consumption of lysozyme containing food. Non-declared addition of lysozyme in food is hazardous for allergic people. Cross-contamination, mostly in consequence of the production process, is also problematic. Since July 1, 2012 the European Union requests allergen labeling for wine if milk or egg proteins are used during the production and are still present at a detection level of 0.25 mg/L or greater. Thus for the detection of lysozyme residues, sensitive assay systems are required.

The Lysozyme ELISA represents a highly sensitive detection system for lysozyme and is particularly capable of the quantification of lysozyme residues in wine and cheese.

#### Highlight

Related products:

[Lysozyme antibodies](#); [Lysozyme ELISA Kits](#);

New ELISA data calculation tool:

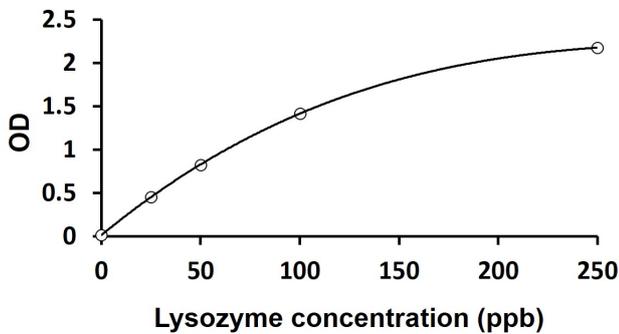
[Simplify the ELISA analysis by GainData](#)

#### Research Area

Cell Biology and Cellular Response kit; Controls and Markers kit; Immune System kit

## Images

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ARG80805 Chicken Lysozyme ELISA Kit example of standard curve image

ARG80805 Chicken Lysozyme ELISA Kit results of a typical standard run with optical density reading at 450 nm.