

Food Allergen Protein Standards

Purified Food Proteins from Indoor Biotechnologies now available through SigmaAldrich.com

We are proud to introduce a new comprehensive range of purified food allergen protein standards manufactured by Indoor Biotechnologies. Indoor Biotechnologies' allergens are purified by affinity chromatography and/or HPLC. Protein identity and amino acid composition are verified by InBio® using MS (mass spectrometry) and amino acid analysis. Immune reactivity is validated by monoclonal antibody binding. Purified allergens are also validated for IgE antibody binding. Allergens are purified and validated via the processes described above under an ISO 9001:2015 certified Quality Management System, providing for high quality and consistent allergen proteins.



The proteins are either isolated from a natural source (product codes NA) or recombinant (RE, RP or RPI). Some proteins are also available in biotinylated form (BI). LoTox™ proteins (LTN or LTR) have very low endotoxin levels (<0.03EU/μg protein)

Indoor Biotechnologies is headquartered in Charlottesville, VA and has more than 25 years of experience in the production of highly purified proteins and immunoassays for research and diagnostics. The company has specialized in environmental allergen detection systems as well as purified natural and genetically engineered allergens for research and molecular diagnostics. Indoor Biotechnologies is internationally recognized for research on protein structure, function and immune recognition.

To view the products, visit SigmaAldrich.com/foodallergens

PEANUT/ LEGUME ALLERGENS

Product Description	Product Code	Source	Scientific Name	Expression	Protein family
Gly m 4.0101	RP-GM4-1	Soy	<i>Glycine max</i>	<i>P. pastoris</i>	PR-10
Gly m 5	NA-GM5-1			Natural	β-conglycinin
Gly m 6	NA-GM6-1			Natural	Glycinin
Ara h 1	NA-AH1-1	Blanched peanut	<i>Arachis hypogaea</i>	Natural	7S globulin
Ara h 1 (LoTox™)	LTN-AH1-1			Natural	7S globulin
Biotinylated natural Ara h 1	BI-NAH1-1			Natural	7S globulin
Ara h 2	NA-AH2-1	Peanut flour, light roast		Natural	2S albumin
Ara h 2 (LoTox™)	LTN-AH2-1			Natural	2S albumin
Biotinylated natural Ara h 2	BI-NAH2-1			Natural	2S albumin
Ara h 2.0201	RP-AH2-1	Peanut		<i>P. pastoris</i>	2S albumin
Ara h 3	NA-AH3-1	Blanched peanut		Natural	11S globulin
Ara h 3 (LoTox™)	LTN-AH3-1			Natural	11S globulin
Biotinylated natural Ara h 3	BI-NAH3-1			Natural	11S globulin
Ara h 6	NA-AH6-1	Peanut flour, light roast		Natural	2S albumin
Ara h 6 (LoTox™)	LTN-AH6-1			Natural	2S albumin
Biotinylated natural Ara h 6	BI-NAH6-1			Natural	2S albumin
Ara h 8.0101	RP-AH8-1	Peanut		<i>P. pastoris</i>	PR-10
Biotinylated recomb. Ara h 8	BI-RAH8-1			<i>P. pastoris</i>	PR-10
Ara h 9.0101	RP-AH9-1	Peanut		<i>P. pastoris</i>	nsLTP
Peanut Protein (LoTox™)	LTN-AHRE-1	Peanut flour		Natural	Multiple

TREE NUT ALLERGENS

Product Description	Product Code	Source	Scientific Name	Expression	Protein family
Cor a 1.0401	RP-CA1-1	Hazelnut	<i>Corylus avellana</i>	<i>P. pastoris</i>	PR-10
Cor a 8.0101	RP-CA8-1			<i>P. pastoris</i>	nsLTP
Cor a 9	NA-CA9-1			Natural	11S globulin
Cor a 14.0101	RP-CA14-1	Hazelnut	<i>Corylus avellana</i>	<i>P. pastoris</i>	2S albumin
Ana o 3.0101	RP-AO3-1	Cashew	<i>Anacardium occidentale</i>	<i>P.pastoris</i>	2S albumin
Jug r 1.0101	RP-JR1-1	Walnut	<i>Juglans regia</i>	<i>P.pastoris</i>	2S albumin
Jug r 3.0101	RPI-JR3-1			<i>P.pastoris</i>	nsLTP
Jug r 5.0101	RE-JR5-1			<i>E.coli</i>	PR-10
Pru du 6	NA-PD6-1	Almond	<i>Prunus dulcis</i>	Natural	11S globulin

EGG ALLERGENS

Product Description	Product Code	Source	Scientific Name	Expression	Protein family
Gal d 1 (LoTox™)	LTN-GD1-1	Chicken egg	<i>Gallus domesticus</i>	Natural	Ovomucoid
Gal d 2 (LoTox™)	LTN-GD2-1				Ovalbumin
Gal d 3	NA-GD3-1				Ovotransferrin
Gal d 4 (LoTox™)	LTN-GD4-1				Lysozyme

SEAFOOD ALLERGENS

Product Description	Product Code	Source	Scientific Name	Expression	Protein family
Shrimp Tropomyosin	NA-STM-1	Carolina Shrimp		Natural	Tropomyosin
Pen a 1.0101	RPI-PA1-1	Brown shrimp	<i>Penaeus aztecus</i>	<i>P.pastoris</i>	Tropomyosin
Cyp c 1.0101	RE-CC1-1	Carp	<i>Cyprinus carpio</i>	<i>E.coli</i>	Parvalbumin

MILK ALLERGENS

Product Description	Product Code	Source	Scientific Name	Expression	Protein family
Bos d 4	NA-BD4-1	Cow's milk	<i>Bos domesticus</i>	Natural	a-lactalbumin
Bos d 5	NA-BD5-1				β-lactoglobulin
Bos d 6	NA-BD6-1				Serum albumin
Bos d 8	NA-BD8-1				Casein
Bos d 11	NA-BD11-1				β-casein

VEGETABLE AND FRUIT ALLERGENS

Product Description	Product Code	Source	Scientific Name	Expression	Protein family
Api g 1.0101	RP-AG1-1	Celery	<i>Apium graveolens</i>	<i>P.pastoris</i>	PR-10
Pru p 3.0102	RP-PP3-1	Peach	<i>Prunus persica</i>		nsLTP
Mal d 1.0108	RPI-MD1-1	Apple	<i>Malus domestica</i>		PR-10

CEREALS AND SEEDS ALLERGENS

Product Description	Product Code	Source	Scientific Name	Expression	Protein family
Tri a 14	RE-TA14-1	Wheat	<i>Triticum aestivum</i>	<i>E.coli</i>	nsLTP
Sin a 1.0101	RP-SA1-1	Mustard	<i>Sinapis alba</i>	<i>P.pastoris</i>	2S albumin
Ses i 1.0101	RP-SI1-1	Sesame	<i>Sesamum indicum</i>	<i>P.pastoris</i>	2S albumin

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