



Salmonella enteritidis 0-9 (4G7C): sc-52220

BACKGROUND

This antibody detects *Salmonella enteritidis* D. Studies show that consumption of undercooked eggs was the major risk factor for disease caused by this microbe. It is a facultative anaerobe Gram-negative rod-shaped bacterium linked to raw or undercooked eggs and poultry, and one of many causative agents of food poisoning. A person infected with the *Salmonella enteritidis* bacterium usually has fever, abdominal cramps and diarrhea beginning 12 to 72 hours after consuming contaminated food or beverage and the illness usually lasts 4 to 7 days. Most cases of salmonellosis are caused by infected cattle and poultry, though it can also be found in other animals such as domestic cats.

REFERENCES

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SOURCE

Salmonella enteritidis 0-9 (4G7C) is a mouse monoclonal antibody raised against heat inactivated bacterial cells of *Salmonella enteritidis*.

PRODUCT

Each vial contains 100 µg IgG₁ in 1.0 ml of PBS with < 0.1% sodium azide and 0.1% gelatin.

APPLICATIONS

Salmonella enteritidis 0-9 (4G7C) is recommended for detection of D group 0-9 antigen of Salmonella enteritidis of *Salmonella enteritidis* D origin by immunofluorescence (starting dilution 1:50, dilution range 1:50-1:500).

STORAGE

Store at 4° C, **DO NOT FREEZE**. Stable for one year from the date of shipment. Non-hazardous. No MSDS required.

RESEARCH USE

For research use only, not for use in diagnostic procedures.

PROTOCOLS

See our web site at www.scbt.com for detailed protocols and support products.