



Gliadin (14D5): sc-80636

BACKGROUND

Gliadin is a glycoprotein that, along with glutenin, plays a role in the formation of gluten, an ergastic amorphous mixture of proteins found in wheat, rye, and barley. Gluten is responsible for the elasticity of kneaded dough, which allows it to be leavened. Gliadin is approximately 60% soluble in ethanol and contains only intramolecular disulfide links. Gliadin is also found in a variety of foods as well as in beer, along with the glycoprotein Hordein. Induction of zonulin release in intestinal epithelial cells is triggered by Gliadin. This causes an activation of the zonulin pathway by PKC mediated cytoskeleton reorganization and tight junction opening leads to a rapid increase in intestinal permeability to macromolecules. Individuals with disorders such as celiac disease or Crohn's disease are sensitive to Gliadin since they lack the enzyme necessary for its digestion and can not tolerate it in their diet.

REFERENCES

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RESEARCH USE

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

SOURCE

Gliadin (14D5) is a mouse monoclonal antibody raised against a Gliadin-related peptide coupled to immunogenic carrier protein.

PRODUCT

Each vial contains 100 μ g IgG_{2a} in 1.0 ml PBS with < 0.1% sodium azide and 0.1% gelatin.

APPLICATIONS

Gliadin (14D5) is recommended for detection of Gliadin of common wheat (*Triticum aestivum*) origin by solid phase ELISA (starting dilution 1:30, dilution range 1:30-1:3000).

STORAGE

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

PROTOCOLS

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