SANTA CRUZ BIOTECHNOLOGY, INC.

Fumonisin (2A2): sc-101350

SANTA CRUZ BIOTECHNOLOGY

The Power to Question

BACKGROUND

Mycotoxins are a superfamily of toxic substances that are produced by organisms of the fungus kingdom, including yeasts, molds and mushrooms. There are several different groups of mycotoxins, the most notable of which are Aflatoxins, patulins and *Fusariums*, all of which are associated with the contamination of food products. *Fusarium* toxins are commonly found in wheat and maize and they include a range of grain-associated mycotoxins, one of which is Fumonisin, which exists as two forms, designated Fumonisin B1 and Fumonisin B2. The Fumonisins are potent toxins that, if ingested in high enough quantities, can disrupt normal cardiovascular function and sphingolipid metabolism and may cause damage to kidney and liver tissues.

REFERENCES

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STORAGE

For immediate and continuous use, store at 4° C for up to one month. For sporadic use, freeze in working aliquots in order to avoid repeated freeze/thaw cycles. If turbidity is evident upon prolonged storage, clarify solution by centrifugation.

SOURCE

Fumonisin (2A2) is a mouse monoclonal antibody raised against Fumonisin.

PRODUCT

Each vial contains 100 µl ascites containing IgG_1 with < 0.1% sodium azide.

APPLICATIONS

Fumonisin (2A2) is recommended for detection of Fumonisin by solid phase ELISA (starting dilution to be determined by researcher, dilution range 1:100-1:5000).

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.