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**Product Data Sheet**

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Product Name: Prolamin (31-49)

Cat. No.: GA24157

**Chemical Properties**

Cas. No. 137832-02-1

Formula M.Wt 2222.46

Solubility Storage &lt; -15°C

General tips For obtaining a higher solubility , please warm the tube at 37 °C and shake it in the ultrasonic bath for a while. Stock solution can be stored below -20°C for several months.

Shipping Condition Evaluation sample solution : ship with blue ice All other available size: ship with RT , or blue ice upon request.

Structure **Background**

Prolamins are the main components of gluten. They contribute to the cohesiveness and extensibility and storage of the gluten. Their high content in proline and glutamine makes them water-insoluble and difficult to digest in the gastrointestinal tract. Partial digestion generates peptide sequences which trigger immune responses in celiac and gluten-sensitive patients. This short sequence of prolamin, which corresponds to the Gln and Pro rich fraction, is involved in coeliac disease.

**Caution: Product has not been fully validated for medical applications. For research use only.**

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