

## 32-1541: pInsulin Native Protein(Discontinued)

### Description

Source : Porcine Pancreas. Insulin Porcine is a two chain, glycosylated polypeptide chain containing 51 amino acids and having a molecular mass of 5777 Dalton. The a and b chains are joined by two interchain disulfide bonds. The a chain contains an intrachain disulfide bond. Insulin regulates the cellular uptake, utilization, and storage of glucose, amino acids, and fatty acids and inhibits the breakdown of glycogen, protein, and fat. Insulin Porcine is purified by proprietary chromatographic techniques. Insulin decreases blood glucose concentration. it increases cell permeability to monosaccharides, amino acids and fatty acids. it accelerates glycolysis, the pentose phosphate cycle, and glycogen synthesis in liver.

### Product Info

|                            |   |
|----------------------------|---|
| <b>Amount :</b>            | 250mg   |
| <b>Purification :</b>      | Greater than 97.0% as determined by SEC-HPLC.   |
| <b>Content :</b>           | The Insulin Porcine was lyophilized from a concentrated (1mg/ml) solution with no additives.  |
| <b>Storage condition :</b> | Lyophilized Insulin Porcine although stable at room temperature for 3 weeks, should be stored desiccated below -18°C. Upon reconstitution Insulin Pig should be stored at 4°C between 2-7 days and for future use below -18°C. For long term storage it is recommended to add a carrier protein (0.1% HSA or BSA). Please prevent freeze-thaw cycles. |

### Application Note

It is recommended to reconstitute the lyophilized Insulin Porcine in sterile 0.005N HCl. >27 units/mg.

