



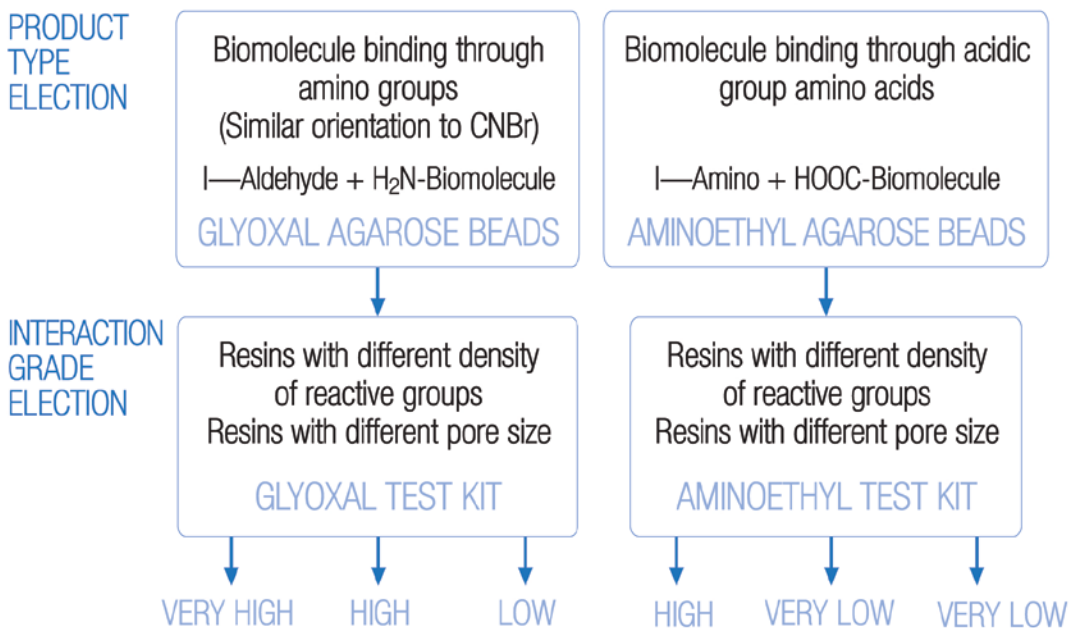
SELECTION CRITERIA FOR IMMOBILIZATION PRODUCTS:

Deciding on product types and degrees of loading (from very high to very low)

Immobilization is a technique that binds a biomolecule (enzyme, antibody, affinity proteins like Protein A or G) to a support giving high stability and making easier re-using the immobilized molecule.

The choice of Glyoxal or Aminoethyl will depend on the biomolecule to be immobilized, the accessibility of the reactive groups and the direction/ orientation required for the binding to the support. The easiest strategy is to screen with the correct Test kit, and decide on options.

RECOMMENDED PROCESS



- VERY HIGH
HIGH
- High/Very high binding capacity.
 - High immobilized enzyme stability.
 - Possibility of multiple binding points.

- VERY LOW
LOW
- Good binding capacity.
 - Immobilized enzyme stability.
 - Minimum distortion of immobilized enzyme.

SELECTION CRITERIA FOR IMMOBILIZATION PRODUCTS:

Deciding on product types and degrees of loading (from very high to very low)

TEST KIT SCREENING

GLYOXAL KIT

Includes: 2 ml LOW Density GLYOXAL 4BCL	GLYOXK-2	Immobilization for basic groups (Lys)
2 ml HIGH Density GLYOXAL 4BCL		
2 ml LOW Density GLYOXAL 6BCL		
2 ml HIGH Density GLYOXAL 6BCL		
2 ml VERY HIGH Density GLYOXAL 6BCL		

AMINOETHYL COMPLETE TEST KIT

Includes: 2 ml VERY LOW Density AMINOETHYL 4BCL	AMINOC-2	Immobilization for acidic groups (Asp, Glu)
2 ml LOW Density AMINOETHYL 6BCL		
2 ml HIGH Density AMINOETHYL 4BCL		
2 ml HIGH Density AMINOETHYL 6BCL		

AMINOETHYL LOW TEST KIT

Includes: 2 ml VERY LOW Density AMINOETHYL 4BCL	AMINOL-2	Immobilization for acidic groups (Asp, Glu)
2 ml LOW Density AMINOETHYL 6BCL		



This covalent binding also confers a qualitative advantage compared to resins activated with CNBr:

GLYOXAL/AMINOETHYL BEADS

- Very stable.
- High reproducibility.
- Ready to use.
- Irreversible binding.
- High yield.
- Long shelf-life.

CNBr ACTIVATED BEADS

- Unstable.
- Low reproducibility.
- Previous hydration step required.
- Reversible binding.
- Low protein yield.
- Short shelf-life.