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# **ProductInformation**

Casein from bovine milk

Product Number **C7078**Store at Room Temperature

CAS RN 9000-71-9

# **Product Description**

This product is a technical grade casein. When compared to partially purified casein products, the technical grade has more protein impurities present and a higher fat content.

Casein is a phosphoprotein found in milk. This protein has numerous experimental applications including use as a blocking agent in immunochemistry, recovery of enzyme activity from SDS extracted samples, and as a substrate for protease and kinase assays. The major casein subunits may be distinguished by electrophoresis and are designated as  $\alpha$ -,  $\beta$ -,  $\gamma$ -, and  $\kappa$ -caseins in order of decreasing mobility at pH 7.0. <sup>1</sup> The approximate casein composition of milk is (g/L):  $\alpha$ -s1 (12-15);  $\alpha$ -s2 (3-4);  $\beta$  (9-11); and  $\kappa$  (2-4).

The casein subunits vary primarily in molecular weight, isoelectric point, and level of phosphorylation. The following table lists these differences. <sup>2,3</sup>

Subunit	MW	pl	Phosphates/	E <sup>1%</sup>
	(kDa)		mole	(280 nm)
α-s1	22-23.7	4.2-4.7	8 -10	10.0-10.1
α-s2	25		10 -13	
β	24	4.6 – 5.1	4 - 5	4.5 – 4.7
κ	19	4.1 – 5.8	1	10.5

The nomenclature for proteins in bovine milk has been published.<sup>2</sup>

### **Precautions and Disclaimer**

This product is for R&D use only, not for drug, household, or other uses. Please consult the Material Safety Data Sheet for information regarding hazards and safe handling practices.

## **Preparation Instructions**

This product can be suspended in 1 M NaOH (50 mg/ml), yielding a turbid, faint yellow solution.

#### References

- 1. The Merck Index 11th ed., Entry# 1892.
- 2. J. Dairy Sci., **67**, 1599-1631 (1984).
- 3. J. Dairy Sci., 68, 2195-2205 (1985).

MWM, NSB, RBG, MAM 01/06-1