

Bovine Serum Albumin (BSA Pro) Technical Sales Sheet

Product Description

Bovine Serum Albumin (BSA) Pro has been developed by New Life Biologics LLC to serve as an alternative to many of the BSAs currently on the market. It is produced to the highest quality standards with non-detectable levels of any processing agents. It is highly monomeric thus providing for many options in use and downstream operations. It is manufactured using a proprietary process.

Applications

BSA Pro is intended for use in any application where existing standard grade pH 7.0 BSA is used. It can be used extensively as a blocking agent in diagnostic test kits and as a stabilizer in other applications. The highly monomeric profile of BSA Pro allows it to be used where many other BSAs struggle due to extensive molecular cross linking and/or fragmentation.

Advantages

- Excellent performance as a blocking and stabilizing agent in diagnostic applications and vaccine production
- Powder form eliminates cold chain requirements & cost
- Provides reliability in supply chain by having redundant sources
- Viral and microbial inactivation processes incorporated in manufacturing
- Very low endotoxin, IgG free* and protease free*
- 9CFR not detected and BVDV not detected by PCR

*per industry accepted tested methods

Appearance

Product is a dry crystalline white to off white powder for reconstitution.



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Specification

Protein	<u>></u> 98%
Moisture	<u><</u> 5%
Albumin (Purity)	<u>></u> 98%
Ash	<u><</u> 3%
lgG	Not Detected
Endotoxins	<u><</u> 3%
Aerobic Plate Count	Reported cfu/g
BVDV by PCR	Not Detected
9CFR Testing ^A	Not Detected
Country of Origin	USA

^A Can be performed per special arrangement, viral inactivation has been validated.

Shelf Life, Storage & Shipping

BSA Pro powder is stable at ambient temperatures. Suggest storage in environmentally controlled warehouse/ room temperature conditions. Shelf life is 3 years when stored as recommended.

Packaging

Standard Packaging:

100 gram 500 gram

1.0 Kg

5.0 Kg