

MILK, NONFAT POWDERED (PROTEOMICS),500G**PG-5232-500G**

Milk, Nonfat Powdered (Proteomics Grade) is a high-quality blocking reagent widely used in molecular biology, proteomics, immunology, and biochemistry laboratories. It is specifically processed to provide low background and high consistency in protein detection applications. Nonfat powdered milk is commonly used as a blocking agent in Western blotting, ELISA, immunoblotting, and other immunodetection techniques to minimize non-specific antibody binding and improve signal-to-noise ratio.

Parameter Specification

Product Name Milk, Nonfat Powdered (Proteomics Grade)

Description High-purity nonfat dry milk for protein blocking and immunodetection applications

Appearance Fine white to cream-colored powder

Solubility Freely soluble in water

Protein Content $\geq 34\%$

Fat Content $\leq 1.5\%$

Moisture Content $\leq 5.0\%$

Ash Content $\leq 8.5\%$

pH (10% Solution) 6.5 – 7.5

Microbial Quality Suitable for laboratory research applications

Storage Store at 2–8°C .

Safety

Harmful if inhaled, swallowed, or absorbed through skin. Suspected carcinogen. May cause liver, kidney, and central nervous system damage following prolonged or repeated exposure. Use in a well-ventilated area and wear appropriate PPE including gloves, lab coat, and safety goggles. Avoid contact with skin, eyes, and clothing. Store away from heat and incompatible materials.