

Freeze Drying

Freeze-drying, or lyophilization, is necessary due to the degradation and instability of certain biomolecules when stored in aqueous solutions. These ready-to-use reagents assist with every step of the process.

REAGENTS

MICROBIAL FREEZE DRYING BUFFER SKU - MFDB 500-06

A proprietary formulation of plant protein and a carbohydrate lyoprotectant. Free of animal products/proteins, viability of bacteria freeze-dried with this reagent far exceeds the performance of sucrose or skim milk based methods over an extended period of time.



LYOPHILIZATION REAGENT (2X) SKU - LR2X 500-02

A lyoprotectant and matrix-forming excipient that expedites lyophilization and provides excellent stability for proteins.



FREEZE DRYING INDICATOR SKU - LRFI 500-04

This colorimetric indicator can be used in conjunction with samples undergoing the freeze-drying process in Lyophilization Reagent (2X) to confirm when freeze-drying is complete.



KEY FEATURES

MICROBIAL FREEZE DRYING BUFFER

- Contains no animal products or proteins
- More cost effective than BSA formulations
- 24-month shelf life when stored under sterile conditions at room temperature

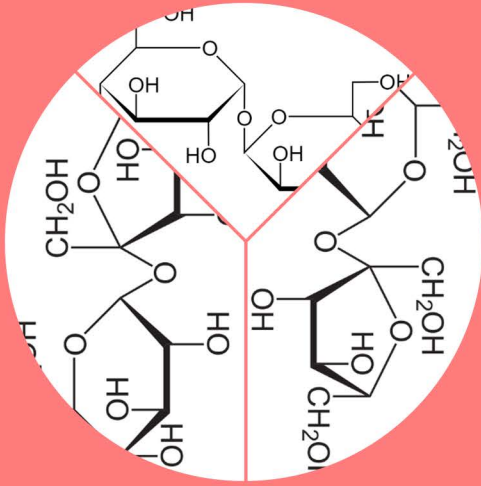
LYOPHILIZATION REAGENT (2X)

- Expedites primary drying phase
- Ideal for proteins

FREEZE DRYING INDICATOR

- Changing color provides real-time indication of sample dryness





KEY FEATURES

TREHALOSE

- Effectively protects proteins and other biomolecules
- Prevents denaturation during freeze-drying

SUCROSE

- The traditional lyoprotectant
- Cost effective alternative to Trehalose

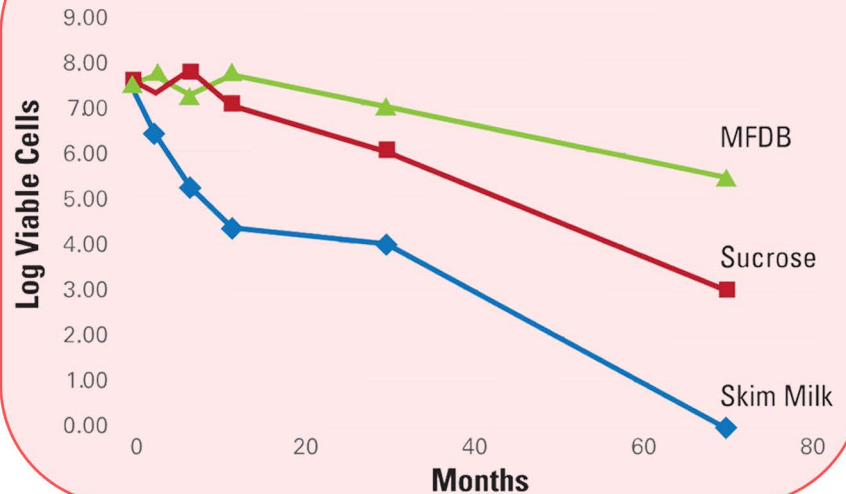
MANNITOL

- USP Grade
- Popular in pharmaceutical applications
- Great for nucleic acid and protein preservation



OPS Diagnostics' products are intended for research purposes only; not for clinical use

Viability of *E. coli* in Three Lyophilization Solutions



VIABILITY OF *E. COLI* FOLLOWING LYOPHILIZATION USING THREE DIFFERENT METHODS

Microbial Freeze Drying Buffer, sucrose, and skim milk are all capable of protecting *E. coli* following lyophilization. Results in the graph demonstrate that Microbial Freeze Drying Buffer greatly improves viability over skim milk and sucrose.

EXCIPIENTS

TREHALOSE SKU - EXTR 500-05

A non-anomeric disaccharide and useful lyoprotectant for freeze-drying.



SUCROSE SKU - EXSU 500-03

A lyoprotectant that maintains integrity of biological systems during lyophilization and a less expensive alternative to Trehalose.

MANNITOL SKU - EXMN 500-01

A sugar alcohol that forms a matrix in solution, preventing sample collapse by allowing water to escape during lyophilization. Extremely effective in preserving proteins and biomolecules.

