



Z250465

Supelco

Glass beads

diam. 0.5 mm, for Mini-Beadbeater



FDS

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Conditionnement - SKU	Disponibilité	Prix (EUR)	Quantité
Z250465-1PAK	Disponible pour expédition le 04.06.19 - A PARTIR DE	66.10	0

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Product Recommendations



Z250473
[Glass beads](#)
diam. 1.0 mm, for Beadbeating



G8772
[Glass beads, acid-washed](#)
425-600 µm (30-40 U.S. sieve)



G9268
[Glass beads, unwashed](#)
425-600 µm (30-40 U.S. sieve)

Properties

diam.

0.5 mm

Description

General description
Glass has a density of 2.5 g/cc and is the most commonly used bead media for 'Beadbeating'. Beads are sold in one pound bottles.

Safety Information

Safety Information for this product is unavailable at this time.

Documents

Certificat d'Analyse

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Customers Also Viewed



18406
[Glass beads](#)
diam. ~5 mm



Z273619
[Solid-glass beads](#)
borosilicate, diam. 1 mm



Z763748
[BeadBug™ prefilled tubes, 2.0 mL capacity](#)



G9143
[Glass beads, unwashed](#)
212-300 µm (50-70 U.S. sieve)



G1152
[Glass beads, acid-washed](#)
710-1,180 µm (16-25 U.S. sieve)

		with 0.5 mm Silica glass beads, acid washed		
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 Z543217 GL-45 connector for EZSafe® flash-chromatography assembly for attaching the solvent reservoir to the column	 03143414001 Genopure Plasmid Midi Kit	 03143422001 Genopure Plasmid Maxi Kit	 04634772001 Genopure Buffer Set	 56575 GenElute™ -LPA Neutral carrier for ethanol precipitation
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Vanessa David-Vaizant and Hervé Alexandre
Frontiers in microbiology, 9, undefined (2018-10-16)
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