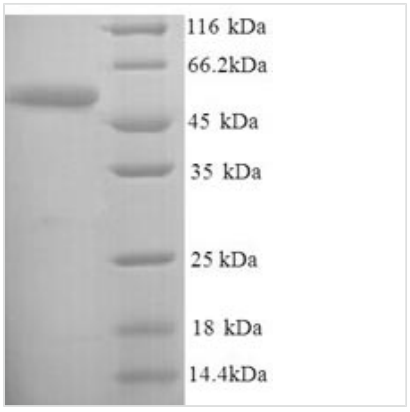
Recombinant Salmonella heidelberg D-serine dehydratase (dsdA)

Product Code	CSB-YP472744SWQ
Abbreviation	Recombinant Salmonella heidelberg dsdA protein
Storage	The shelf life is related to many factors, storage state, buffer ingredients, storage temperature and the stability of the protein itself. Generally, the shelf life of liquid form is 6 months at -20°C/-80°C. The shelf life of lyophilized form is 12 months at -20°C/-80°C.
Uniprot No.	B4TA53
Alias	D-serine deaminase
Product Type	Recombinant Protein
Immunogen Species	Salmonella heidelberg (strain SL476)
Purity	≥ 90% as determined by SDS-PAGE.
Sequence	MENIQKLIARYPLVEDLVALKETTWFNPGATSLAQGLPYVGLTEQDVNAAHDR LARFAPYLAKAFPQTAAAGGMIESDVVAIPAMQKRLEKEYGQTIDGEMLLKKD SHLAISGSIKARGGIYEVLTHAEKLALEAGLLTTDDDYSVLLSPEFKQFFSQYSIA VGSTGNLGLSIGIMSACIGFKVTVHMSADARAWKKAKLRSHGVTVVEYEDDYG VAVEQGRKAAQSDPNCFFIDDENSRTLFLGYAVAGQRLKAQFAQQGRVVDAS HPLFVYLPCGVGGGPGGVAFGLKLAFGDNVHCFFAEPTHSPCMLLGVYTGLH DAISVQDIGIDNLTAADGLAVGRASGFVGRAMERLLDGLYTLDDQTMYDMLG WLAQEEGIRLEPSALAGMAGPQRICAAAAYQQRHGFSQTQLGNATHLVWATG GGMVPEDEMEQYLAKGR
Research Area	Others
Source	Yeast
Target Names	dsdA
Protein Names	Recommended name: D-serine dehydratase EC= 4.3.1.18 Alternative name(s): D-serine deaminase Short name= DSD
Expression Region	1-440aa
Notes	Repeated freezing and thawing is not recommended. Store working aliquots at 4°C for up to one week.
Tag Info	N-terminal 6xHis-tagged
Mol. Weight	49.3kDa
Protein Length	Full Length
Image	



(Tris-Glycine gel) Discontinuous SDS-PAGE (reduced) with 5% enrichment gel and 15% separation gel.

Reconstitution

We recommend that this vial be briefly centrifuged prior to opening to bring the contents to the bottom. Please reconstitute protein in deionized sterile water to a concentration of 0.1-1.0 mg/mL.We recommend to add 5-50% of glycerol (final concentration) and aliquot for long-term storage at -20°C/-80°C. Our default final concentration of glycerol is 50%. Customers could use it as reference.

Shelf Life

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