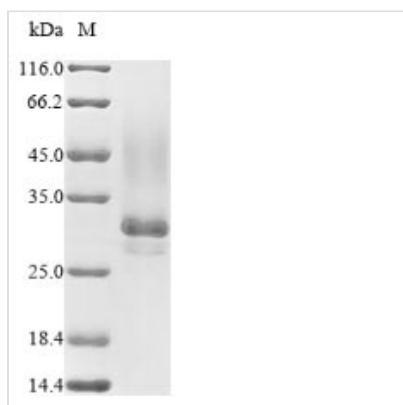




# Recombinant *Synsepalum dulcificum* Miraculin

<b>Product Code</b>	CSB-EP320179RES
<b>Relevance</b>	Miraculin has the property of modifying a sour taste into a sweet taste. This alteration of taste perception persists for many minutes.
<b>Abbreviation</b>	Recombinant <i>Synsepalum dulcificum</i> Miraculin protein
<b>Storage</b>	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.
<b>Uniprot No.</b>	P13087
<b>Product Type</b>	Recombinant Protein
<b>Immunogen Species</b>	<i>Synsepalum dulcificum</i> (Miracle fruit) ( <i>Richadella dulcifica</i> )
<b>Purity</b>	Greater than 85% as determined by SDS-PAGE.
<b>Sequence</b>	DSAPNPVLDIDGKLRGTGNYIYIVPLRDHGGGLTVSATTPNGTFVCPDRVVQ TRKEVDHDRPLAFFPENPKEDVVRVSTDNLNINFSAFMPCRWTSSTVWRLDKY DESTGQYFVTIGGVKGNPGPETISSWFKIEEFCGSGFYKLVFCPTVCGSCKVK CGDVGIIYIDQKGRRLALSDKPF AFEFNKTVYF
<b>Research Area</b>	others
<b>Source</b>	E.coli
<b>Protein Names</b>	Recommended name: Miraculin Short name= MIR
<b>Expression Region</b>	30-220aa
<b>Notes</b>	Repeated freezing and thawing is not recommended. Store working aliquots at 4°C for up to one week.
<b>Tag Info</b>	N-terminal 10xHis-tagged
<b>Mol. Weight</b>	24.9 kDa
<b>Protein Length</b>	Full Length of Mature Protein

## 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

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.