



# Recombinant Rat Xanthine dehydrogenase/oxidase (Xdh), partial

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| <b>Product Code</b>      | CSB-MP026189RA   |
| <b>Storage</b>           | Store at -20°C, for extended storage, conserve at -20°C or -80°C.  |
| <b>Uniprot No.</b>       | P22985   |
| <b>Product Type</b>      | Recombinant Protein  |
| <b>Immunogen Species</b> | Rattus norvegicus (Rat)  |
| <b>Purity</b>            | ≥85% (SDS-PAGE)  |
| <b>Source</b>            | Mammalian cell   |
| <b>Target Names</b>      | Xdh  |
| <b>Protein Names</b>     | Recommended name: Xanthine dehydrogenase/oxidase Including the following 2 domains: Xanthine dehydrogenase Short name= XD EC= 1.17.1.4 Xanthine oxidase Short name= XO EC= 1.17.3.2 Alternative name(s): Xanthi  |
| <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>          | Tag type will be determined during the manufacturing process.  |
| <b>Protein Length</b>    | Partial  |
| <b>Target Details</b>    | Xanthine dehydrogenase belongs to the group of molybdenum-containing hydroxylases involved in the oxidative metabolism of purines. The enzyme is a homodimer. Xanthine dehydrogenase can be converted to xanthine oxidase by reversible sulfhydryl oxidation or by irreversible proteolytic modification. Defects in xanthine dehydrogenase cause xanthinuria, may contribute to adult respiratory stress syndrome, and may potentiate influenza infection through an oxygen metabolite-dependent mechanism. |
| <b>Reconstitution</b>    | 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.  |
| <b>Shelf Life</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.  |