



Recombinant Bovine Protein disulfide-isomerase A3 (PDIA3)

Product Code	CSB-BP017720BO
Storage	Store at -20°C, for extended storage, conserve at -20°C or -80°C.
Uniprot No.	P38657
Product Type	Recombinant Protein
Immunogen Species	Bos taurus (Bovine)
Purity	>85% (SDS-PAGE)
Sequence	SDVLEL TDDNFESRIT DTGSSGLMLV EFFAPWCGHC KKLAPYEYEA ATRLKGIVPL AKVDCTANTN TCNKYGVSGY PTLKIFRDGE ESGAYDGPRT ADGIVSHLKK QAGPASVPLK SEEFKFKFIS DKDASVVGFF KDLFSEAHSE FLKAASNLRD NYRFAHTNVE SLVNKYDDD GEGITLFRPSH LTNKFEDKTV AYTEQKMTSG KIKRFIQENI FGICPHMTED NKDLLQGKDL LIAYDVDYE KNAKGSNYWR NRVMVAKKF LDAGQKLHFA VASRKTSHE LSDFGLESTT GEIPVAVRT AKGEKFMQE EFSRDGKALE RFLEDYFDGN LKRYLKSEPI PESNDGPVKV VVAENFDEIV NNENKDVLI FYAPWCGHCK NLEPKYKELG EKLRKDPNIV IAKMDATAND VPSPYEVGRF PTIYFSPANK KQNPKKYEGG RELSDFISYL KREATNPPVI QEEKPKKKKK AQEDL
Source	Baculovirus
Target Names	PDIA3
Protein Names	Recommended name: Protein disulfide-isomerase A3 EC= 5.3.4.1 Alternative name(s): 58 kDa glucose-regulated protein 58 kDa microsomal protein Short name= p58 Disulfide isomerase ER-60 Endoplasmic reticulum resident protein
Expression Region	25-505
Notes	Repeated freezing and thawing is not recommended. Store working aliquots at 4°C for up to one week.
Tag Info	Tag type will be determined during the manufacturing process.
Protein Length	Full Length of Mature Protein
Target Details	This gene encodes a protein of the endoplasmic reticulum that interacts with lectin chaperones calreticulin and calnexin to modulate folding of newly synthesized glycoproteins. The protein was once thought to be a phospholipase; however, it has been demonstrated that the protein actually has protein disulfide isomerase activity. It is thought that complexes of lectins and this protein mediate protein folding by promoting formation of disulfide bonds in their glycoprotein substrates.
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.