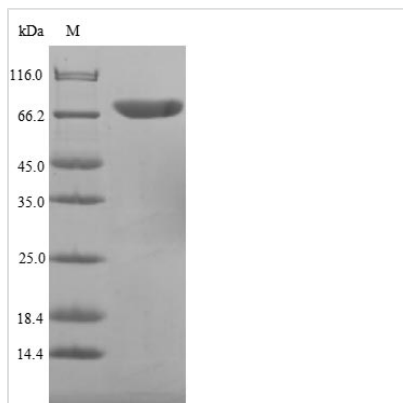




# Recombinant Campylobacter jejuni Flagellin A (flaA), partial

<b>Product Code</b>	CSB-EP673831CBV
<b>Relevance</b>	Flagellin is the subunit protein which polymerizes to form the filaments of bacterial flagella.
<b>Abbreviation</b>	Recombinant Campylobacter jejuni flaA protein, partial
<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>	Q46113
<b>Product Type</b>	Recombinant Protein
<b>Immunogen Species</b>	Campylobacter jejuni
<b>Purity</b>	≥ 85% as determined by SDS-PAGE.
<b>Sequence</b>	GQAISNGNDALGILQTADKAMDEQLKILDITIKTKATQAAQDGGQSLKTRTMLQAD INRLMEELDNIANTTSFNGKQLLSGNFINQEFQIGASSNQTVKASIGATQSSKIG LTRFETGSRISVGGVEVQFTLKNYNGIDDFKFQKVVISTSVGTGLGALADEINKN ADKTGVRATFTVETRGMGAVRAGATSDDFAINGVKIGKVDYKGDANGALVS AINSVKDTTGVEASIDENGKLLLSREGRGKIEGNIRGAFINPNMLENYGRLS LVKNDGKDILISGTNLSAIGFGTGNMISQASVSLRESKGGQIDANVADAMGFNSA NKGNILGGYSSVSAYMSSTGSGFSSGSGFVSGSGKNYSTGFANTIAISAASQL SAVYNVSAGSGFSSGSNLSQFATMKTSAGNTLGVKDETAGVTTTLKGAMAVMD IAETAITNLDQIRADIGSVQNQVTSTINNITVTQ
<b>Research Area</b>	others
<b>Source</b>	E.coli
<b>Target Names</b>	flaA
<b>Protein Names</b>	fla1
<b>Expression Region</b>	62-524aa
<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-SUMO-tagged and C-terminal Myc-tagged
<b>Mol. Weight</b>	67.9 kDa
<b>Protein Length</b>	Partial
<b>Image</b>	



(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.