



# Recombinant Rat Fructose-1,6-bisphosphatase 1 (Fbp1)

<b>Product Code</b>	CSB-EP008459RA
<b>Storage</b>	Store at -20°C, for extended storage, conserve at -20°C or -80°C.
<b>Uniprot No.</b>	P19112
<b>Product Type</b>	Recombinant Protein
<b>Immunogen Species</b>	Rattus norvegicus (Rat)
<b>Purity</b>	>85% (SDS-PAGE)
<b>Sequence</b>	VDHAPFETD ISTLTRFVLE EGRKAGGTGE MTQLLSLCT AIKAISSAVR QAGIAQLYGI AGSTNVTGDQ VKKLDILSND LVINMLKSSY ATCVLVSEED THAIIIEPEK RGKYVVCDFP LDGSSNIDCL ASIGTIFGIY RKTSANEPSE KDALQPGRNL VAAGYALYGS ATMLVLAMNC GVNCFMLDPS IGEFILVDRD VKIKKKGNIY SINEGYAKDF DPAINEYIQR KKFPPDNSAP YGARYVGS MV ADVHRTLVIYG GIFLYPANKK NPSGKLRLLY ECNPIAYVME KAGGLATTGN EDILDIVPTE IHQKAPVIMG STEDVQEFLE IYNKDKAKSR PSLPLPQSRA RESPVHSICD ELF
<b>Source</b>	E.coli
<b>Target Names</b>	Fbp1
<b>Protein Names</b>	Recommended name: Fructose-1,6-bisphosphatase 1 Short name= FB Pase 1 EC= 3.1.3.11 Alternative name(s): D-fructose-1,6-bisphosphate 1- phosphohydrolase 1
<b>Expression Region</b>	2-363
<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>	Full Length of Mature Protein
<b>Target Details</b>	Fructose-1,6-bisphosphatase 1, a gluconeogenesis regulatory enzyme, catalyzes the hydrolysis of fructose 1,6-bisphosphate to fructose 6-phosphate and inorganic phosphate. Fructose-1,6-diphosphatase deficiency is associated with hypoglycemia and metabolic acidosis.
<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.