



Recombinant Bovine 6-phosphofructo-2-kinase/fructose-2,6-bisphosphatase 1 (PFKFB1)

Product Code	CSB-YP017817BO
Storage	Store at -20°C, for extended storage, conserve at -20°C or -80°C.
Uniprot No.	P49872
Product Type	Recombinant Protein
Immunogen Species	Bos taurus (Bovine)
Purity	>85% (SDS-PAGE)
Sequence	SQEMGELTQ TRLQKIWIPH NNGNSRLQRR RGSSIPQFTN SPTMVIMVGL PARGKTYIST KLTRYLNWIG TPTKVFNLGQ YRREAVSYKN YEFFLPDNME ALLIRKQCAL AALKDVHSYL SHEEGRVAVF DATNTTRERR SLILQFAKEH GYKVFFIESI CNPDVIAEN IRQVKLGSPD YIDCDREKVL EDLKFRIECY EVNYQPLDDE LDSHLSYIKI FDVGTRYMVN RVQDHIQSRT VYYLMNIHVT PRSIYLCRHG ESELNLRGRI GGDSGLSARG KQYAYALANF IQSQGISSLK VGTSHMKRTI QTAEALGLPY EQWKALNEID AGVCEEMTYE EIQEHYPEEF ALRDQDKYRY RYPKGESYED LVQRLEPVIM ELERQENVLV ICHQAVMRCL LAYFLDKSSD ELPYLKCPH TVLKLTPVAY GCKVESIYLN VEAVNTHREK PENVDITREP EEALDTPAH Y
Source	Yeast
Target Names	PFKFB1
Protein Names	Recommended name: 6-phosphofructo-2-kinase/fructose-2,6-bisphosphatase 1 Short name= 6PF-2-K/Fru-2,6-P2ase 1 Short name= PFK/FBPase 1 Alternative name(s): 6PF-2-K/Fru-2,6-P2ase liver isozyme Including the following 2 domains:
Expression Region	2-471
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 member of the family of bifunctional 6-phosphofructo-2-kinase:fructose-2,6-bisphosphatase enzymes. The enzyme forms a homodimer that catalyzes both the synthesis and degradation of fructose-2,6-bisphosphate using independent catalytic domains. Fructose-2,6-bisphosphate is an activator of the glycolysis pathway and an inhibitor of the gluconeogenesis pathway. Consequently, regulating fructose-2,6-bisphosphate levels through the activity of this enzyme is thought to regulate glucose homeostasis.
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.