



Recombinant Rat Beta-enolase (Eno3)

Product Code	CSB-EP007673RA-B
Storage	Store at -20°C, for extended storage, conserve at -20°C or -80°C.
Uniprot No.	P15429
Product Type	Recombinant Protein
Immunogen Species	Rattus norvegicus (Rat)
Purity	>85% (SDS-PAGE)
Sequence	AMQKIFARE ILDSRGNPTV EVDLHTAKGR FRAAVPSGAS TGIYEALELR DGDKSRYLGK GVLKAVEHIN KTLGPALLEK KLSVVDQEKV DKFMIELDGT ENKSKFGANA ILGVSLAVCK AGAAEKGVPL YRHIADLAGN PDLVLPVPAF NVINGGSHAG NKLAMQEFMI LPVGASSFKE AMRIGAEVYH HLKGVKAKY GKDATNVGDE GGFAPNILEN NEALELLKTA IQAAGYPDKV VIGMDVAASE FYRNGKYDLD FKSPDDPARH ISGEKLGELY KSFKNYPVV SIEDPFDQDD WATWTSFLSG VDIQIVGDDL TVTNPKRIAQ AVEKKACNCL LLKVNQIGSV TESIQACKLA QSNWGWVMVS HRSGETEDTF IADLVVGLCT GQIKTGAPCR SERLAKYNQL MRIEEALGDK AVFAGRKFRN PKAK
Source	E.coli
Target Names	Eno3
Protein Names	Recommended name: Beta-enolase EC= 4.2.1.11 Alternative name(s): 2-phospho-D-glycerate hydro-lyase Enolase 3 Muscle-specific enolase Short name= MSE Skeletal muscle enolase
Expression Region	2-434
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 one of the three enolase isoenzymes found in mammals. This isoenzyme, a homodimer, is found in skeletal muscle cells in the adult. A switch from alpha enolase to beta enolase occurs in muscle tissue during development in rodents. Mutations in this gene can be associated with metabolic myopathies that may result from decreased stability of the enzyme. Two transcripts have been identified for this gene that differ only in their 5 UTR.
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.