



# Recombinant Rat L-serine dehydratase/L-threonine deaminase (Sds)

<b>Product Code</b>	CSB-EP020926RA-B
<b>Storage</b>	Store at -20°C, for extended storage, conserve at -20°C or -80°C.
<b>Uniprot No.</b>	P09367
<b>Product Type</b>	Recombinant Protein
<b>Immunogen Species</b>	Rattus norvegicus (Rat)
<b>Purity</b>	>85% (SDS-PAGE)
<b>Sequence</b>	AAQESLHVK TPLRDSMALS KVAGTSVFLK MDSSQPSGSF KIRGIGHLCK MKAKQGCKHF VCSSVVQIWG SRMRGRSHSG DEQPHVRSQA LLPDTPSPLT AGNAGMATAY AARRLGLPAT IVPSTTPAL TIERLKNEGA TVEVVGEMLD EAIQLAKALE KNNPGWVYIS PFDDPLIWEG HTSLVKELKE TLSAKPGAIV LSVGGGLLC GVVQGLREVG WEDVPIAME TFGAHSFHAA VKEGKLVTLT KITSVAKALG VNTVGAQTLK LFYEHPIFSE VISDQEAVTA IEKFVDDEKI LVEPACGAAL AAVYSGVVCR LQAEGRLQTP LASLVVIVCG GSNISLAQLQ ALKAQLGLNE LLK
<b>Source</b>	E.coli
<b>Target Names</b>	Sds
<b>Protein Names</b>	Recommended name: L-serine dehydratase/L-threonine deaminase Short name= SDH EC= 4.3.1.17 Alternative name(s): L-serine deaminase L-threonine dehydratase Short name= TDH EC= 4.3.1.19
<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>	This gene encodes one of three enzymes that are involved in metabolizing serine and glycine. L-serine dehydratase converts L-serine to pyruvate and ammonia and requires pyridoxal phosphate as a cofactor. The encoded protein can also metabolize threonine to NH <sub>4</sub> <sup>+</sup> and 2-ketobutyrate. The encoded protein is found predominantly in the liver.
<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.