



Recombinant Lactococcus lactis subsp. cremoris L-lactate dehydrogenase 2 (ldhB)

Product Code	CSB-YP313894LNF
Storage	Store at -20°C, for extended storage, conserve at -20°C or -80°C.
Uniprot No.	P0C2T6
Product Type	Recombinant Protein
Immunogen Species	Lactococcus lactis subsp. cremoris (Streptococcus cremoris)
Purity	>85% (SDS-PAGE)
Sequence	MKITSRKVVV IGTGFVGTSTI AYSMINQGLV NELVLIDVNQ DKAEGEALDL LDGISWAQEN VIVRAGNYKD CENADIVVIT AGVNQKPGQS RLDLVNTNAK IMRSIVTQVM DSGFDGIFVI ASNPVDILTY VAWETSGLDQ SRIVGTGTTL DTTRFRKELA TKLEIDPRSV HGYIIGEHEGD SEVAVWSHTT IGGKPILEFI VKNKKIGLED LSNSLNKVKV AAYEIIDKKQ ATYYGIGMST ARIVKAILNN EQVILPVSAY LRGEYGQEGV FTGVPSVVNQ NGVREIIELN IDAYEMKQFE KSVSQLKEVI ESIK
Source	Yeast
Target Names	ldhB
Protein Names	Recommended name: L-lactate dehydrogenase 2 Short name= L-LDH 2 EC= 1.1.1.27
Expression Region	1-314
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 protein
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.