



Recombinant Chicken Beta-enolase (ENO3)

Product Code	CSB-YP007673CH
Storage	Store at -20°C, for extended storage, conserve at -20°C or -80°C.
Uniprot No.	P07322
Product Type	Recombinant Protein
Immunogen Species	Gallus gallus (Chicken)
Purity	>85% (SDS-PAGE)
Sequence	SIQKIHARE ILDSRGEPTV EVDLHTAKGH FRAAVPSGAS TGIHEALEPR DGDKKRFLGK GVLKAVEHIN KTIGPALIEK KISVVEQEKI DKVMIEMDGT ENKSKFGANA ILGVSLAVCK AGAAEKGVPL YRHIADLAGN TELILPVPAF NVINGGSHAG NKLAMQEFMV LPVGAASFHD AMRVGAEVYH SLKGVKAKY GKDATNVGGE GGFAPNILDN HEALELLKAA IAQAGYTDKV VIGMDVAASE FCRDGRYHLD FKSPPHTKRY ITGEQLGEIY RGFIKDYPVV SIEDPFDQDD WEAWKRFVFH VDIQVVGDDL TVTNPKRIAH GAEQHACNCL LLKVNQIGSV TESIQACKLA QSHGWGVMVS HRSGETEDTF IADLVVGLCT GQIKTGAPCR SERLAKYNQL MRIEEEALGDK AKFAGRKFRN PKAK
Source	Yeast
Target Names	ENO3
Protein Names	Recommended name: Beta-enolase EC= 4.2.1.11 Alternative name(s): 2-phospho-D-glycerate hydro-lyase Phosphopyruvate hydratase
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.