



Recombinant Human Galactose-1-phosphate uridylyltransferase (GALT)

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| Product Code | CSB-YP009226HU |
| Storage | Store at -20°C, for extended storage, conserve at -20°C or -80°C. |
| Uniprot No. | P07902 |
| Product Type | Recombinant Protein |
| Immunogen Species | Homo sapiens (Human) |
| Purity | >85% (SDS-PAGE) |
| Sequence | MSRSGTDPQQ RQQASEADAA AATFRANDHQ HIRYNPLQDE WVLVSAHRMK RPWQQQVEPQ LLKTVPRHDP LNPLCPGAI ANGEVNPQYD STFLFDNDFP ALQPDAPSPG PSDHPLFQAK SARGVCKVMC FHPWSDVTL PMSVPEIRAV VDAWASVTEE LGAQYPWVQI FENKGAMMGC SNPHPHCQVW ASSFLPDIAQ REERSQQAYK SQHGEP LIME YSRQELLRKE RLVLTSEHWL VLVPFWATWP YQTL LPRRH VRRLPELTPA ERDDLASIMK KLLTKYDNLF ETSFPYSMGW HGAPTGSEAG ANWNHWQLHA HYYPLL RSA TVRKFMVGYE MLAQAQRDLT PEQAAERLRA LPEVHYHLGQ KDRETATIA |
| Source | Yeast |
| Target Names | GALT |
| Protein Names | Recommended name: Galactose-1-phosphate uridylyltransferase Short name= Gal-1-P uridylyltransferase EC= 2.7.7.12 Alternative name(s): UDP-glucose--hexose-1-phosphate uridylyltransferase |
| Expression Region | 1-379 |
| 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 |
| Target Details | Galactose-1-phosphate uridyl transferase (GALT) catalyzes the second step of the Leloir pathway of galactose metabolism, namely the conversion of UDP-glucose + galactose-1-phosphate to glucose-1-phosphate + UDP-galactose. The absence of this enzyme results in classic galactosemia in humans and can be fatal in the newborn period if lactose is not removed from the diet. The pathophysiology of galactosemia has not been clearly defined. |
| 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.