



# Recombinant Lactococcus lactis subsp. lactis 6-phospho-beta-galactosidase (lacG)

<b>Product Code</b>	CSB-YP319311LNI
<b>Storage</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.
<b>Uniprot No.</b>	P11546
<b>Product Type</b>	Recombinant Protein
<b>Immunogen Species</b>	Lactococcus lactis subsp. lactis (Streptococcus lactis)
<b>Purity</b>	>85% (SDS-PAGE)
<b>Sequence</b>	MTKTLPKDFI FGGATAAYQA EGATHTDGKG PVAWDKYLED NYWYTAEPAS DFYHKYPVDL ELAEEYGVNG IRISIAWSRI FPTGYGEVNE KGVEFYHKLF AECHKRHVEP FVTLHHFDTP EALHSNGDFL NRENIEHFID YAAFCFEFFP EVNYWTTFNE IGPIGDGQYL VGKFPPIGIKY DLAKVFSHH NMMVSHARAV KLYKDKGYKG EIGVVHALPT KYPYDPENPA DVRAAELEDI IHNKFILDAT YLGHYSDKTM EGVNHILAEN GGELDLRDED FQALDAAKDL NDFLGINYIM SDWMQAFDGE TEIHINGKGE KGSSKYQIKG VGRRVAPDYV PRDWDWIY PEGLYDQIMR VKNDYPNYKK IYITENGLGY KDEFVDNTVY DDGRIDYVKQ HLEVLSDAIA DGANVKGYFI WSLMDVFSWS NGYEKRYGLF YVDFDTQERY PKKSAHWYKK LAETQVIE
<b>Source</b>	Yeast
<b>Target Names</b>	lacG
<b>Protein Names</b>	Recommended name: 6-phospho-beta-galactosidase EC= 3.2.1.85 Alternative name(s): Beta-D-phosphogalactoside galactohydrolase Short name= PGALase P-beta-Gal Short name= PBG
<b>Expression Region</b>	1-468
<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 protein
<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.