



Recombinant Salmonella typhimurium Flagellar hook-associated protein 2 (fliD)

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| Product Code | CSB-BP321436SXB |
| Storage | 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. |
| Uniprot No. | P16328 |
| Product Type | Recombinant Protein |
| Immunogen Species | Salmonella typhimurium (strain LT2 / SGSC1412 / ATCC 700720) |
| Purity | >85% (SDS-PAGE) |
| Sequence | ASISSLGVG SNLPLDQLLT DLTKNEKGRL TPITKQQSAN SAKLTAYGTL KSALEKFQTA NTALNKADLF KSTVASSTTE DLKVSTTAGA AAGTYKINVT QLAAAQSLAT KTTFATTKEQ LGDTSVTSRT IKIEQPGRKE PLEIKLDKGD TSMEAIRDAI NDADSGIAAS IVKVKENEFQ LVLANSSTD NTMKITVEGD TKLNDLLAYD STTNTGNMQE LVKAENAKLN VNGIDIERQS NTVTDAPQGI TLTLTKKVD ATVTVTKDDT KAKEAIKSWV DAYNSLVDTF SSLTKYTAVE PGEEASDKNG ALLGDSVVRT IQTGIRAQFA NSGSNSAFKT MAEIGITQDG TSGKLIKIDDD KLTkVLKDNT AAARELLVGD GKETGITTKI ATEVKSYLAD DGIIDNAQDN VNATLKSLTK QYLSVSN SID ETVARYKAQF TQLDTMMSKL NNTSSYL TQQ FTAMNKS |
| Source | Baculovirus |
| Target Names | fliD |
| Protein Names | Recommended name: Flagellar hook-associated protein 2 Short name= HAP2 Alternative name(s): Filament cap protein Flagellar cap protein |
| Expression Region | 2-467 |
| 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 |
| 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. |
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