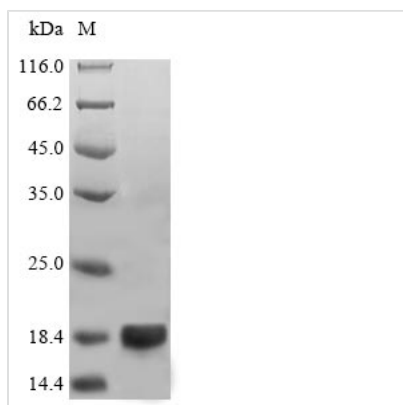




Recombinant Vicia faba Legumin type B (LEB6), partial

Product Code	CSB-YP323408VFJ
Relevance	This protein found in the seeds of many leguminous and non-leguminous plants is the source of sulfur-containing amino acids in seed meals.
Abbreviation	Recombinant Vicia faba LEB6 protein, partial
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.	P16079
Product Type	Recombinant Protein
Immunogen Species	Vicia faba (Broad bean) (Faba vulgaris)
Purity	≥ 90% as determined by SDS-PAGE.
Sequence	GIPYWTYNNNGDEPLVAISLLDTSNIANQLDSTPRVFYLGGNPEVEFPETQEEQ QERHQQKHSLPVGRRGGQHQQEEDGNSVLSGFSSEFLAQTFTNEEDTAKRL RSPRDKRNQIVRVEGGLRIINPEGQQEEEEEEEEEEKQRSEQGRN
Research Area	others
Source	Yeast
Target Names	LEB6
Protein Names	Legumin type B acidic chain
Expression Region	1-148aa
Notes	Repeated freezing and thawing is not recommended. Store working aliquots at 4°C for up to one week.
Tag Info	N-terminal 6xHis-tagged
Mol. Weight	19.0kDa
Protein Length	Partial
Image	



(Tris-Glycine gel) Discontinuous SDS-PAGE (reduced) with 5% enrichment gel and 15% separation gel.

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.