



Recombinant Solanum tuberosum Patatin-T5

Product Code	CSB-YP325358FIG
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.	P15478
Product Type	Recombinant Protein
Immunogen Species	Solanum tuberosum (Potato)
Purity	>85% (SDS-PAGE)
Sequence	TLGEMVT VLSIDGGGIK GIIPATILEF LEGQLQEVDN NTDARLADYF DVIGGTSTGG LLTAMITTPN ETNRPFAAAK DIVPFYFEHG PKIFQSSGSI FGPKYDGKYL MQVLQEKLGE TRVHQALTEV AISSFDIKTN KPVIFTKSNL AKSPELDAKM YDICYSTAAA PTFPPHYFA TNSNGDKYE FNLVDGAVAT VDDPALLSIS VATKLAQVDP KFASIKSLNY KQMLLSLGT GTTSEFDKTY TAEETAKWGT ARWMLVIQKM TSAASSYMTD YYLSTAFQAL DSQNNYLRVQ ENALTGTTTE LDDASEANMQ LLVQVGEDLL KKSVS KDNPE TYEEALKRFA KLLSDRKKLR ANKASY
Source	Yeast
Protein Names	Recommended name: Patatin-T5 EC= 3.1.1.- Alternative name(s): Group B patatin
Expression Region	24-386
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.
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.