



Recombinant Escherichia coli Flagellar hook-associated protein 2 (fliD)

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|--------------------------|---|
| Product Code | CSB-EP326125ENV-B |
| 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. | P24216 |
| Product Type | Recombinant Protein |
| Immunogen Species | Escherichia coli (strain K12) |
| Purity | >85% (SDS-PAGE) |
| Sequence | ASISSLGVG SGLDLSSILD SLTAAQKATL TPISNQQSSF TAKLSAYGTL KSALTTFQTA NTALSKADLF SATSTTSSTT AFSATTAGNA IAGKYTISVT HLAQAQTLTT RTRRDDTKTA IATSDSKLTI QGGGDKDPIT IDISAANSSL SGIRDAINNA KAGVSASIIN VGNGEYRLSV TSNDTGLDNA MTLVSGDDA LQSFMGYDAS ASSNGMEVSV AAQNAQLTVN NVAIENSSNT ISDALENITL NLNDVTTGNQ TLTITQDTSK AQTAIKDWVN AYNSLIDTFS SLTKYTAVDA GADSQSSSNG ALLGDSTLRT IQTQLKSMLS NTVSSSSYKT LAQIGITDTP SDGKLELDAD KLTAALKKDA SGVGALIVGD GKKTGITTTI GSNLTSWLST TGIKAATDG VSKTLNKLTK DYNAASDRID AQVARYKEQF TQLDVLMTSL NSTSSYLTTQQ FENNSNSK |
| Source | E.coli |
| 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 | 2-468 |
| 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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