Recombinant Pig Sialidase-1 (NEU1)

Product Code	CSB-EP015717PI-B
Storage	Store at -20°C, for extended storage, conserve at -20°C or -80°C.
Uniprot No.	A5PF10
Product Type	Recombinant Protein
Immunogen Species	Sus scrofa (Pig)
Purity	>85% (SDS-PAGE)
Sequence	KN DFNLVHPLVT MEQLLWVSGK QIGSVDTFRI PLITTTPRGT LLAFAEARKM SASDKGAKFI ALRRSMDQGS TWSPTAFIVD DGETPDGLNL GAVVSDTTTG VVFLFYSLCA HKAGCRVAST MLVWSKDDGI SWSSPRNLSL DIGTEMFAPG PGSGIQKQWA PQKGRLIVCG HGTLERDGVF CLLSDDHGAS WRYGSGISGI PYGQPKREND FNPDECQPYE LPDGSVVINA RNQNNYHCRC RIVLRSYDAC DTLRPRDVTF DPELVDPVVA AGAVATSSGI IFFSNPAHPE FRVNLTLRWS FSNGTSWRKE TVQIWPGPSG YSSLATLEGS VGGEDQAPQL YVLYEKGRNR YTESISLAKV SVYGTL
Source	E.coli
Target Names	NEU1
Protein Names	Recommended name: Sialidase-1 EC= 3.2.1.18 Alternative name(s): Acetylneuraminyl hydrolase Lysosomal sialidase N-acetyl-alpha-neuraminidase 1
Expression Region	49-416
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
Target Details	This protein is a lysosomal enzyme that cleaves terminal sialic acid residues from substrates such as glycoproteins and glycolipids. In the lysosome, this enzyme is part of a heterotrimeric complex together with beta-galactosidase and cathepsin A (the latter is also referred to as protective protein). Mutations in this gene can lead to sialidosis, a lysosomal storage disease that can be type 1 (cherry red spot-myoclonus syndrome or normosomatic type), which is late-onset, or type 2 (the dysmorphic type), which occurs at an earlier age with increased severity.
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.