



Recombinant Zea mays L-lactate dehydrogenase

Product Code	CSB-YP338984ZAX
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.	P29038
Product Type	Recombinant Protein
Immunogen Species	Zea mays (Maize)
Purity	>85% (SDS-PAGE)
Sequence	MKKATSLSEL GFDAGDASSG FFRPVSGDSS TPTSQHHRRR LTKVSVIGAG NVGMAIAQTI LTRDLADEIA LVDAVPDKLR GEMLDLQHAA AFLPRTRLVS GTDMSVTRGS DLVIVTAGAR QIQGETRLDL LQRNVALFRK IVPPLAEQSH DALLLVVSNP VDLVTYVAWK LSGFPASRVI GSGTNLDSSR FRFLAEHLD VNAQDVQAYM VGEHGDSSVA VWSSVSVAGM PVLKSLQESH RCFDEEALEG IRRVVDSAY EVISLKGYS WAIGYSVASL AASLLRDQRR IHPVSVLARG FHGIPDGTTS SSACPPRRPR RRPGRREMEL TEEEAKRLRR SAKTIWENCQ LLGL
Source	Yeast
Protein Names	Recommended name: L-lactate dehydrogenase Short name= LDH EC= 1.1.1.27
Expression Region	1-354
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 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.