



# Recombinant Bacillus subtilis Enolase (eno)

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| <b>Product Code</b>      | CSB-YP339884BRJ  |
| <b>Storage</b>           | The shelf life is related to many factors, storage state, buffer ingredients, storage temperature and the stability of the protein itself.<br>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.   |
| <b>Uniprot No.</b>       | P37869   |
| <b>Product Type</b>      | Recombinant Protein  |
| <b>Immunogen Species</b> | Bacillus subtilis (strain 168)   |
| <b>Purity</b>            | >85% (SDS-PAGE)  |
| <b>Sequence</b>          | PYIVDVYAR EVLDSRGNPT VEVEVYTETG AFGRALVPSG ASTGEYEAVE<br>LRDGDKDRYL GKGVLTAVERN VNEIIAPELL GFDVTEQNAI DQLLIELDGT<br>ENKGGKLGANA ILGVSMACAR AAADFLQIPL YQYLGGFNSK TLPVPMMNIV<br>NGGEHADNNV DIQEFMIMPV GAPNFREALR MGAQIFHSLK SVLSAKGLNT<br>AVGDEGGFAP NLGSNEEALQ TIVEAIEKAG FKPGEEVKLA MDAASSEFYN<br>KEDGKYHLSG EGVVKTSAEM VDWYEELVSK YPIISIEDGL DENDWEGHKL<br>LTERLGKKVQ LVGDDLFTVN TKKLSEGIKN GVGNSILIKV NQIGTLTETF<br>DAIEMAKRAG YTAVISHRSG ETEDSTIADI AVATNAGQIK TGAPSRTRDRV<br>AKYNQLLRIE DQLAETAQYH GINSFYNLNK |
| <b>Source</b>            | Yeast  |
| <b>Target Names</b>      | eno  |
| <b>Protein Names</b>     | Recommended name: Enolase EC= 4.2.1.11 Alternative name(s): 2-phospho-D-glycerate hydro-lyase 2-phosphoglycerate dehydratase   |
| <b>Expression Region</b> | 2-430  |
| <b>Notes</b>             | Repeated freezing and thawing is not recommended. Store working aliquots at 4°C for up to one week.  |
| <b>Tag Info</b>          | Tag type will be determined during the manufacturing process.  |
| <b>Protein Length</b>    | Full Length of Mature Protein  |
| <b>Reconstitution</b>    | 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.  |
| <b>Shelf Life</b>        | The shelf life is related to many factors, storage state, buffer ingredients, storage temperature and the stability of the protein itself.<br>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.   |