



# Recombinant *Saccharomyces cerevisiae* D-serine dehydratase (DSD1)

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| <b>Product Code</b>      | CSB-YP346044SVG  |
| <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>       | P53095   |
| <b>Product Type</b>      | Recombinant Protein  |
| <b>Immunogen Species</b> | <i>Saccharomyces cerevisiae</i> (strain ATCC 204508 / S288c) (Baker's yeast)   |
| <b>Purity</b>            | ≥85% (SDS-PAGE)  |
| <b>Sequence</b>          | MSDVLSQYKG CSVRDLPPTN FVINEEKFDK NCTTMLNNE KLSQECGVPI<br>KFRAHVKTHK TAKGTKLQLG HGLPLAKRTT RAILVSTLKE AEELLYQDR<br>QCSDYIDDIT YSLPCCVPEF IPLLNLNLSRR VNNFQVFVDN IEHLENLKNF<br>GRPASGKKWS VFIKVDMGTK RAGLAFDSPE FLSLLKLTLS SEIKEVIEPY<br>GFYAHAGHSY SSTSINDTQN LLMEEVKAVN SAAKVLCSVD PQFDPSKLT<br>SVGATPTSNS LKLDNKSTLV KFITTQLVST LEIHCGNYCM YDLQQVATGC<br>VQDHELSGFV LGTVLSSYPS RCELLSNTGV MCLTREASSI KGFGICADLE<br>HVLKSESF SR EWYVARVSQE HGILRPIRNW NETTPLKLG S KIAVLPQHAC<br>ITMGQFPYYF VVNSEGIVND VWLPPQKW |
| <b>Source</b>            | Yeast  |
| <b>Target Names</b>      | DSD1   |
| <b>Protein Names</b>     | Recommended name: D-serine dehydratase EC= 4.3.1.18 Alternative name(s):<br>D-serine deaminase Short name= DSD   |
| <b>Expression Region</b> | 1-428  |
| <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 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.   |