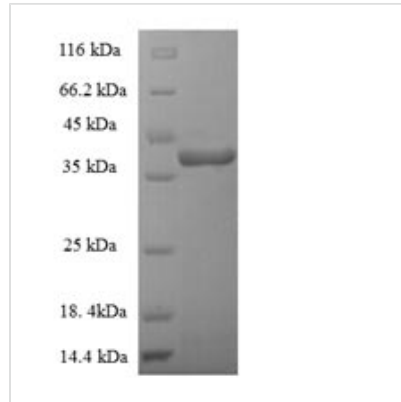




# Recombinant Staphylococcus aureus Enterotoxin type G (entG)

<b>Product Code</b>	CSB-EP357924SKY
<b>Relevance</b>	Staphylococcal enterotoxins cause the intoxication staphylococcal food poisoning syndrome. The illness is characterized by high fever, hypotension, diarrhea, shock, and in some cases death.
<b>Abbreviation</b>	Recombinant Staphylococcus aureus entG protein
<b>Storage</b>	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.
<b>Uniprot No.</b>	P0A0L7
<b>Alias</b>	SEG
<b>Product Type</b>	Recombinant Protein
<b>Immunogen Species</b>	Staphylococcus aureus (strain N315)
<b>Purity</b>	≥ 90% as determined by SDS-PAGE.
<b>Sequence</b>	QPDPKLDLGNKVSVDYKNNKGTMGNVNMLYTSPPVEGRGVINSRQFLSHDLIFP IEKSYNEVKTELENTELANNYKDKKVDIFGVYPYFYTCIIPKSEPDINQNFGGCC MYGGLTFNSENENERDKLITVQVTIDNRQSLGFTITTNKNMVTIQELDYKARHWL TKEKKLYEFDGSAFESGYIKFTEKNNTSFWFDLFPKKELVPFVYPYKFLNIYGDN KVVDSKSIKMEVFLNTH
<b>Research Area</b>	Others
<b>Source</b>	E.coli
<b>Target Names</b>	entG
<b>Protein Names</b>	Recommended name: Enterotoxin type G Alternative name(s): SEG
<b>Expression Region</b>	26-258aa
<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>	N-terminal 6xHis-SUMO-tagged
<b>Mol. Weight</b>	43.0kDa
<b>Protein Length</b>	Full Length of Mature Protein
<b>Image</b>	



(Tris-Glycine gel) Discontinuous SDS-PAGE (reduced) with 5% enrichment gel and 15% separation gel.

### 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

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