



Recombinant Sugar fermentation stimulation protein A (sfsA)

Product Code	CSB-YP371703EJE
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.	A1A7J2
Product Type	Recombinant Protein
Immunogen Species	Escherichia coli O1:K1 / APEC
Purity	>85% (SDS-PAGE)
Sequence	MEFSPPLQRA TLIQRYKRFL ADVITPDGRE LTLHCPNTGA MTGCATPGDT VWYSTSDNTK RKYPTWELT QSQSGAICV NTLWANRLTK EAILNESISE LAGYSSLKSE VKYGAERSRI DFMLQADSRP DCYIEVKSVT LAENEQGYFP DAVTERGQKH LRELMSVAAE GQRAVIFFAV LHSAITRFSP ARHIDEKYAQ LLSEAQQRGV EILAYKAELS AEGMALKKSL PVTL
Source	Yeast
Target Names	sfsA
Protein Names	Recommended name: Sugar fermentation stimulation protein A
Expression Region	1-234
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.