



# Recombinant Bovine Glyceraldehyde-3-phosphate dehydrogenase (GAPDH)

<b>Product Code</b>	CSB-EP009232BO-B
<b>Storage</b>	Store at -20°C, for extended storage, conserve at -20°C or -80°C.
<b>Uniprot No.</b>	P10096
<b>Product Type</b>	Recombinant Protein
<b>Immunogen Species</b>	Bos taurus (Bovine)
<b>Purity</b>	>85% (SDS-PAGE)
<b>Sequence</b>	VKVGVNGFG RIGRLVTRAA FNSGKVDIVA INDPFIDLHY MVYMFQYDST HGKFNQTVKA ENKLVINGK AITIFQERDP ANIKWGDAGA EYVVESTGVF TTMEKAG AHL KGGAKRVIIS APSADAPMFV MGVNHEKYNN TLKIVSNASC TTNCLAPLAK VIHDHFGIVE GLMTTVHAIT ATQKTVDGPS GKLWRDGRGA AQNIIPASTG AAKAVGKVIP ELNGKLTGMA FRVPTPNVSV VDLTCRLEKP AKYDEIKKVV KQASEGPLKG ILGYTEDQVV SCDFNSDTHS STFDAGAGIA LNDHFVKLIS WYDNEFGYSN RVVDLMVHMA SKE
<b>Source</b>	E.coli
<b>Target Names</b>	GAPDH
<b>Protein Names</b>	Recommended name: Glyceraldehyde-3-phosphate dehydrogenase Short name= GAPDH EC= 1.2.1.12 Alternative name(s): Peptidyl-cysteine S-nitrosylase GAPDH EC= 2.6.99.-
<b>Expression Region</b>	2-333
<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>Target Details</b>	The product of this gene catalyzes an important energy-yielding step in carbohydrate metabolism, the reversible oxidative phosphorylation of glyceraldehyde-3-phosphate in the presence of inorganic phosphate and nicotinamide adenine dinucleotide (NAD). The enzyme exists as a tetramer of identical chains. Many pseudogenes similar to this locus are present in the human genome.
<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. 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.