



Recombinant Guinea pig Lipoprotein lipase (LPL)

Product Code	CSB-BP013065GU
Storage	Store at -20°C, for extended storage, conserve at -20°C or -80°C.
Uniprot No.	P11153
Product Type	Recombinant Protein
Immunogen Species	Cavia porcellus (Guinea pig)
Purity	>85% (SDS-PAGE)
Sequence	ANC QKDYTDIESK FARRTPENTV EDTCHLIPGV TESVANCFN HSSKTFMVIH GWTVTGMYES WVPKLVAALY KREPDSNVIV VDWLRRRAQHH YPESADYTKL VGEDVARFIN WMEDEFKYSV DNVHLLGYSL GAHAAGVAGS RTNTKVSRIIT GLDPAGPNFE YAEATSRLSP DDAQFVDVLH TFTRGSPGRS IGIQKPVGHV DIYPNGGSFQ PGCNIQDALR VISQKGFDM DQLVKCSHER SIHLFIDSLN NEENPSKAYR CNSKEAFEKG LCLSCRKNRC NNVGYEINKV RAKRSSKMYL KTRSQMPYKV FHYQVKIYFS GTETTTYTNQ AFEISLYGTV AESENIPFTL PEVSANNTYS FLIYTEVDIG ELLMLKWKWI TESIYFSWSSW WGRPTFTIEK IRVKAGETQK KIVFCSREKV SKLQKGKEAP VFKCHDKSL NKKSG
Source	Baculovirus
Target Names	LPL
Protein Names	Recommended name: Lipoprotein lipase Short name= LPL EC= 3.1.1.34
Expression Region	18-465
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 of Mature Protein
Target Details	LPL encodes lipoprotein lipase, which is expressed in heart, muscle, and adipose tissue. LPL functions as a homodimer, and has the dual functions of triglyceride hydrolase and ligand/bridging factor for receptor-mediated lipoprotein uptake. Severe mutations that cause LPL deficiency result in type I hyperlipoproteinemia, while less extreme mutations in LPL are linked to many disorders of lipoprotein metabolism.
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.