



# Recombinant Burkholderia phymatum

## Fructose-1,6-bisphosphatase class 1 2 (fbp2)

<b>Product Code</b>	CSB-EP464227BXT
<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>	B2JVN8
<b>Product Type</b>	Recombinant Protein
<b>Immunogen Species</b>	Paraburkholderia phymatum (strain DSM 17167 / CIP 108236 / LMG 21445 / STM815) (Burkholderia phymatum)
<b>Purity</b>	≥85% (SDS-PAGE)
<b>Sequence</b>	MECAQPALSD FLADHLAPRR AQGPGVVHAA DAEGLCDAVID EIAGTVKRIA ARIAQGAIGG ARPAMPGDTA LGIAVQDLLI AMCERSAGIA GLVLPGMAAA RPTSAGRYVL FADSLDGAAN AESNVALGTV FSIRHAGAAS ADGGCVIAGS RQLAAGYALY GPATIFVITV GRGTHGFTLC RERGGFVLTH RSMRVPEQGA ELAVNGGNER FWEPPVQRYV SECRDGSAGV RQRDFETRWI ASLVADTHRT LMRGGCLLLP RESRCAPRAA RQPLLYHAQA LAWLVEQAGG LASTGRARLL DAAAGQDTHA RTPMFLGTRC EVERIERYHR EHERGEDLPF TSPLFNERSL FRPEARV
<b>Source</b>	E.coli
<b>Target Names</b>	fbp2
<b>Protein Names</b>	Recommended name: Fructose-1,6-bisphosphatase class 1 2 Short name=FBPase class 1 2 EC= 3.1.3.11 Alternative name(s): D-fructose-1,6-bisphosphate 1-phosphohydrolase class 1 2
<b>Expression Region</b>	1-357
<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. 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.