



Recombinant Bovine Intestinal-type alkaline phosphatase (ALPI)

Product Code	CSB-EP001627BO-B
Storage	Store at -20°C, for extended storage, conserve at -20°C or -80°C.
Uniprot No.	P19111
Product Type	Recombinant Protein
Immunogen Species	Bos taurus (Bovine)
Purity	≥85% (SDS-PAGE)
Sequence	L VPVEEDPAF WNRQAAQALD VAKKLQPIQT AAKNVILFLG DGMGVPTVTA TRILKGQMNG KLGPEPLAM DQFPYVALSK TYNVDRQVPD SAGTATAYLC GVKGNRYRTIG VSAAARYNQC KTTRGNEVTS VMNRAKKAGK SVGVTTTRV QHASPAGAYA HTVNRNWYSD ADLPADAQMN GCQDIAAQLV NNMDIDVILG GGRKYMFPVG TPDPEYPDDA SVNGVRKRKQ NLVQAWQAKH QGAQYVWNRT ALLQAADDSS VTHLMGLFEP ADMKYNVQQD HTKDPTLQEM TEVALRVVSR NPRGFYLFVE GGRIDHGHHD DKAYMALTEA GMFDNAIAKA NELTSELDTL ILVTADHSHV FSFGGYTLRG TSIFGLAPSK ALDSKSYTSI LYGNPGPYAL GGGSRPDVND STSEDPSYQQ QAAVPQASET HGGEDVAVFA RGPQAHLVHG VEEETFVAHI MAFAGCVEPY TDCNLPAPTT ATSIPD
Source	E.coli
Target Names	ALPI
Protein Names	Recommended name: Intestinal-type alkaline phosphatase Short name= IAP Short name= Intestinal alkaline phosphatase EC= 3.1.3.1
Expression Region	20-506
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	There are at least four distinct but related alkaline phosphatases: intestinal, placental, placental-like, and liver/bone/kidney (tissue non-specific). The intestinal alkaline phosphatase gene encodes a digestive brush-border enzyme. This enzyme is upregulated during small intestinal epithelial cell differentiation.
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.