



Recombinant Bovine Intestinal-type alkaline phosphatase (ALPI)

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| Product Code | CSB-YP001627BO |
| 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 VPVEEEDPAF WNRQAAQALD VAKKLQPIQT AAKNVILFLG DGMGVPTVTA TRILKGQMNG KLGPEPLAM DQFPYVALSK TYNVDRQVPD SAGTATAYLC GVKGNRYRTIG VSAAARYNQC KTTRGNEVTS VMNRAKKAGK SVGVVTTTRV QHASPAGAYA HTVNRNWYSD ADLPADAQMN GCQDIAAQLV NNMDIDVILG GGRKYMFPVG TPDPEYPDDA SVNGVRKRKQ NLVQAWQAKH QGAQYVWNRT ALLQAADDSS VTHLMGLFEP ADMKYNVQQD HTKDPTLQEM TEVALRVVSR NPRGFYLFVE GGRIDHGHHD DKAYMALTEA GMFDNAIAKA NELTSELDTL ILVTADHSHV FSFGGYTLRG TSIFGLAPSK ALDSKSYTSI LYGNPGYAL GGGSRPDVND STSEDPSYQQ QAAVPQASET HGGEDVAVFA RGPQAHLVHG VEEETFVAHI MAFAGCVEPY TDCNLPAPTT ATSIPD |
| Source | Yeast |
| 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.