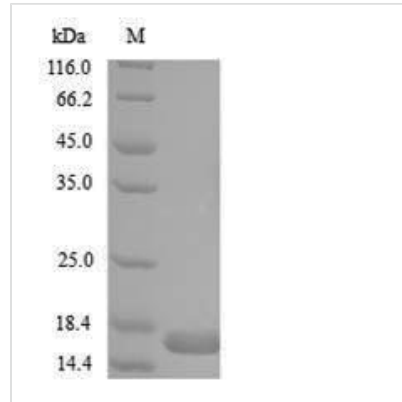




# Recombinant Bacillus sp. Levanase, partial

<b>Product Code</b>	CSB-YP523248BRG
<b>Relevance</b>	Catalyzes the hydrolysis of levan with endo-type specificity. The products of levan hydrolysis are a mixture of fructose and a series of fructooligosaccharides up to 12-mer, with levantriose being the major oligosaccharide obtained. Is not active towards sucrose.
<b>Abbreviation</b>	Recombinant Bacillus sp. Levanase protein, partial
<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>	O31411
<b>Alias</b>	2,6-beta-D-fructan fructanohydrolase Endo-levanase
<b>Product Type</b>	Recombinant Protein
<b>Immunogen Species</b>	Bacillus sp. (strain L7)
<b>Purity</b>	≥ 90% as determined by SDS-PAGE.
<b>Sequence</b>	LPWNDLGHVWSGSAVADTTNASGLFGSSGGKGLIAYYTSYNPDRHNGNQKIG LAYSTDRGRTWKYSEEHPVVIENPGKTGEDPGGWDFRDPKVVVRDEANNRWW MVSGGDHIRLFTSTNLLNWTLTDQF
<b>Research Area</b>	Microbiology
<b>Source</b>	Yeast
<b>Protein Names</b>	Recommended name: Levanase EC= 3.2.1.65Alternative name(s): 2,6-beta-D-fructan fructanohydrolase Endo-levanase
<b>Expression Region</b>	451-579aa
<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>	N-terminal 6xHis-tagged
<b>Mol. Weight</b>	16.3kDa
<b>Protein Length</b>	Partial
<b>Image</b>	



(Tris-Glycine gel) Discontinuous SDS-PAGE (reduced) with 5% enrichment gel and 15% separation gel.

### 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

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