



Recombinant Lactococcus lactis subsp. cremoris Uncharacterized protein limg_2431 (limg_2431)

Product Code	CSB-YP529544LND
Storage	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.
Uniprot No.	O86281
Product Type	Recombinant Protein
Immunogen Species	Lactococcus lactis subsp. cremoris (strain MG1363)
Purity	>85% (SDS-PAGE)
Sequence	MKEKILLGGY TKRVSKGVYS VLLDSKKAEL SALTEVAAVQ NPTYITLDQK GHLYTCAADG NGGGIAAFDF DGQNTTHLGN VTSTGAPLCY VAVDEARQLV YGANYHLGEV RVYKIQADGS LRLTDTVKHN GSGPRPEQAS SHVHYSDLTP DGRLVTCDLG TDEVTYVDVI GEGKLNIVTI YRAEKGMGAR HISFHPNGKI AYLVGELNST IEVLSYNEEK GRFARLQTI TLPEDYHGAN GVAAIRISSD GKFLYASNRG HDLAIYKVS PLGTKLESIG WTKTEGHIPR DFNFNKTEDY IIVAHQESDN LTLFLRDKNT GSLTLEQKDF YAPEITCVLP L
Source	Yeast
Target Names	limg_2431
Protein Names	Recommended name: Uncharacterized protein limg_2431 Alternative name(s): ORFB
Expression Region	1-341
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 protein
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.