Recombinant Bovine Fructose-1,6-bisphosphatase 1 (FBP1)

Product Code	CSB-YP008459BO
Abbreviation	FBP1
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.	Q3SZB7
Product Type	Recombinant Protein
Immunogen Species	Bos taurus (Bovine)
Purity	>85% (SDS-PAGE)
Sequence	TDQAAFDTN IVTVTRFVME EGRKARGTGE MTQLLNSLCT AVKAISTAVR KAGIAHLYGI AGTTNVTGDQ VKKLDVLSND LVVNVLKSSF ATCVLVSEED EHAIIVEPEK RGKYVVCFDP LDGSSNIDCL VSIGTIFGIY KKISKDDPSE KDALQPGRNL VAAGYALYGS ATMLVLAMAN GVNCFMLDPA IGEFILVDRD VKIKKKGSIY SLNEGYAKDF DPALTEYVQR KKFPPDNSAP YGARYVGSMV ADVHRTLVYG GIFMYPANKK SPSGKLRLLY ECNPMAYVIE KAGGMATTGK ETVLDIVPTD IHQKSPIILG SPEDVTEFLE IYKKHAAK
Source	Yeast
Target Names	FBP1
Protein Names	Recommended name: Fructose-1,6-bisphosphatase 1 Short name= FBPase 1 EC= 3.1.3.11 Alternative name(s): D-fructose-1,6-bisphosphate 1-phosphohydrolase 1
Expression Region	2-338
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	Fructose-1,6-bisphosphatase 1, a gluconeogenesis regulatory enzyme, catalyzes the hydrolysis of fructose 1,6-bisphosphate to fructose 6-phosphate and inorganic phosphate. Fructose-1,6-diphosphatase deficiency is associated with hypoglycemia and metabolic acidosis.
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.