



Recombinant Escherichia coli O6:K15:H31 DNA ligase (ligA)

Product Code	CSB-BP605609EGY
Abbreviation	ligA
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.	Q0TF55
Product Type	Recombinant Protein
Immunogen Species	Escherichia coli O6:K15:H31 (strain 536 / UPEC)
Purity	>85% (SDS-PAGE)
Sequence	MESIEQQLTE LRTTLRHHEY LYHVMDAPEI PDAEYDRLMR ELRELETKHP ELITPDSPTQ RVGAAPLAAF SQIRHEVPML SLDNVFDEES FLAFNKRVD RLKSNEKVTW CCELKLDGLA VSILYENGLV VSAATRGDGT TGEDITSNVR TIRAIPLKLH GENIPARLEV RGEVFLPQAG FEKINEDARR TGGKVFANPR NAAAGSLRQL DPRITAKRPL TFFCYGVGVV EGGELPDTHL GRLLQFKKWG LPVSDRVTLCSAEEVLAIFY HKVEEDRPTL GFDIDGVVVK VNSLAQQEQL GFVARAPRWA VAFKFPAAEQ MTFVRDVEFQ VGRGTGAIPTV ARLEPVHVAG VLVSNATLHN ADEIERLGLR IGDKVVIRRA GDVIPQVVNV VLSEPEDTR EUVFPTHCPV CGSDVERVEG EAVARCTGGL ICGAQRKESL KHVFSRRAMD VDGMGDKIID QLVEKEYVHT PADLFKLTAG KLTGLERMGP KSAQNVVNAL EKAKETTFAR FLYALGIREV GEATAAGLAA YFGTLEALEA ASIEELQKVP DVGIVVASHV HNFFAEESNR NVISELLAEG VHWPEPIVIN AEEIDSPFAG KTVVLTGSL S QMSRDDAKAR LVELGAKVAG SVSKKTDLVI AGEAAGSKLA KAQELGIEVI DETEMLHLLG S
Source	Baculovirus
Target Names	ligA
Protein Names	Recommended name: DNA ligase EC= 6.5.1.2 Alternative name(s): Polydeoxyribonucleotide synthase [NAD(+)]
Expression Region	1-671
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

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