



# Recombinant Probable 6-phosphofructo-2-kinase/fructose-2,6-bisphosphatase (K02B2.1)

<b>Product Code</b>	CSB-BP636368CXY
<b>Abbreviation</b>	K02B2.1
<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>	Q21122
<b>Product Type</b>	Recombinant Protein
<b>Immunogen Species</b>	Caenorhabditis elegans
<b>Purity</b>	>85% (SDS-PAGE)
<b>Sequence</b>	MEIPPGLETT KRKVAHSDEH GFSDQVRVPN VIVMVGLPAR GKTYISKKLC RYLKWTGFTT KVFNVGEYRR SDANAADAIH GANASFFSPN NADALKVRAE SARRAMEDMA DYLNSTGGV AIFDATNTTK DRRRIIDFC KKQRLRCFFI ESVCDDPAII DCNVTDVKN SPDYKGLMTA EQAKEDFMNR IENYKKQYEP LDESEDESL FIKVINAGRS FKVHQVRGHV QSRVVYFLMN IHLLPRSIYL TRHGQSEYNA MGRLGGDSPL TEDGQKYASA LADFFEEEEV PGLRVWCSQK VRAAQTAQHL KPDPFTEYWK ALDELDAIC EGLTYEDILQ RYPKQADDRA TDKYHYRPS GESYEDVVSRLP VIMELER QANVLVSHQ AVLRCVLAYF YDRPLSELPY IDIPLHSLVK LTPRAYHCDS TIYALDLESG EWTETSDQLP LCDSPRD
<b>Source</b>	Baculovirus
<b>Target Names</b>	pfkb-1.2
<b>Protein Names</b>	Recommended name: Probable 6-phosphofructo-2-kinase/fructose-2,6-bisphosphatase Short name= 6PF-2-K/Fru-2,6-P2ase Short name= PFK/FBPase Including the following 2 domains: 6-phosphofructo-2-kinase EC= 2.7.1.105 Fructos
<b>Expression Region</b>	1-457
<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>	Tag type will be determined during the manufacturing process.
<b>Protein Length</b>	full length protein
<b>Reconstitution</b>	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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