



# Recombinant Bovine Fructose-1,6-bisphosphatase isozyme 2 (FBP2)

<b>Product Code</b>	CSB-EP646552BO
<b>Abbreviation</b>	FBP2
<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>	Q2KJJ9
<b>Product Type</b>	Recombinant Protein
<b>Immunogen Species</b>	Bos taurus (Bovine)
<b>Purity</b>	≥85% (SDS-PAGE)
<b>Sequence</b>	MGDRSPFETD MLTLTRYVME KGRQAKGTGE LTQLLNSMLT AIKAISSAVR KAGLANLYGI AGSVNVTGDE VKKLDVLSNA LVINMLQSSY STCVLVSEEN KEAITSKEK RGKYVVC FDP LDGSSNIDCL ASIGTIFAIY RKTSEDEPSE KDALQPGRNI VAAGYALYGS ATLVALSTGQ GVDLFMLDPA LGEFVLVEKD VKIKKKGKIY SLNEG YAKYF DAATTEYVQK KKFPE DGSAP YGARYV GSMV ADVHRTL VYG GIFLYPANQK SPKGLRLLY ECNPVAYIIE QAGGLATTGT QPVL DVKPEA IHQRVPLILG SPEDVQEYLT CVQKNQAGR
<b>Source</b>	E.coli
<b>Target Names</b>	FBP2
<b>Protein Names</b>	Recommended name: Fructose-1,6-bisphosphatase isozyme 2 Short name=FBPase 2 EC= 3.1.3.11 Alternative name(s): D-fructose-1,6-bisphosphate 1-phosphohydrolase 2
<b>Expression Region</b>	1-339
<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>Target Details</b>	This gene encodes a gluconeogenesis regulatory enzyme which catalyzes the hydrolysis of fructose 1,6-bisphosphate to fructose 6-phosphate and inorganic phosphate.
<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.
<b>Shelf Life</b>	The shelf life is related to many factors, storage state, buffer ingredients,



storage temperature and the stability of the protein itself.  
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