



# Recombinant *Synechococcus elongatus* D-fructose 1,6-bisphosphatase class 2/sedoheptulose 1,7-bisphosphatase (Synpcc7942\_0505)

<b>Product Code</b>	CSB-BP656743FPY
<b>Abbreviation</b>	Synpcc7942_0505
<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>	Q31QY2
<b>Product Type</b>	Recombinant Protein
<b>Immunogen Species</b>	<i>Synechococcus elongatus</i> (strain PCC 7942) ( <i>Anacystis nidulans</i> R2)
<b>Purity</b>	≥85% (SDS-PAGE)
<b>Sequence</b>	MEKTIGLEII EVVEQAAIAS ARLMGKGEKN EADRVAVEAM RVRMNQVEML GRIVIGEGER DEAPMLYIGE EVGIYRDADK RAGVPAGKLV EIDIAVDPCE GTNLCAYGQP GSM AVLAI SE KGGLFAAPDF YMKKLAAPPA AKGKVDINKS ATENLKILSE CLDRAIDELV VVVM DRPRHK ELIQEIRQAG ARVRLISDGD VSA AISCGFA GTNTHALMGI GAAPEGVISA AAMRCLGGHF QGQLIYDPEV VKTGLIGESR ESNIARLQEM GITDPDRVYD ANELASGQEV LFAACGITPG LLM EGV RFFK GGARTQSLVI SSQSRTARFV DTVHMFDDVK TVSLR
<b>Source</b>	Baculovirus
<b>Target Names</b>	Synpcc7942_0505
<b>Protein Names</b>	Recommended name: D-fructose 1,6-bisphosphatase class 2/sedoheptulose 1,7-bisphosphatase Short name= FB Pase class 2/SB Pase EC= 3.1.3.11 EC= 3.1.3.37 Alternative name(s): D-fructose-1,6-bisphosphate 1-phosphohydrolase class 2
<b>Expression Region</b>	1-345
<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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