



Recombinant Salmonella enterica I Flagellin (fljB)

Product Code	CSB-EP2372
Relevance	Flagellin is the subunit protein which polymerizes to form the filaments of bacterial flagella.
Abbreviation	Recombinant Salmonella enterica I fljB protein
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.	E7CIA8
Product Type	Recombinant Protein
Purity	Greater than 90% as determined by SDS-PAGE.
Sequence	MAQVINTNSLSLLTQNNLNKSQSALGTAIERLSSGLRINSAKDDAAGQAIANRF TANIKGLTQASRNANDGISIAQTTEGALNEINNNLQRVRELAVQSANSTNSQSD LDSIQAEITQRLNEIDRVSGQTQFNGVKVLAQDNTLTIQVGANDGETIDIDLKQI NSQTLGLDSLNVQKAYDVSATDVISSTYSDGTQALTAPTATEIKAALGNPTVTG DTLTATVSFKDGKYYATVGGYTDAGDTAKNGKYEVTVDSATGAVSFGATPTK STVTGDTAVTKVQVNAPVPVAADAATKKALQDGGVSSADASAATLVKMSYTD KNGKTIEGGYALKAGDKYYAADYDEATGAIKAKTTSYTAADGTTKTAANQLGG VDGKTEVVTIDGKTYNASKAAGHDFKAQPELAEAAAKTTENPLQKIDAALAQV DALRSDLGAVQNRFNSAITNLGNTVNNLSEARSRIEDSDYATEVSNMSRAQIL QQAGTSVLAQANQVPQNVLSLLR
Research Area	Others
Source	E.coli
Target Names	fljB
Expression Region	1-503aa
Notes	Repeated freezing and thawing is not recommended. Store working aliquots at 4°C for up to one week.
Tag Info	N-terminal 6xHis-tagged
Mol. Weight	56.3 kDa
Protein Length	Full Length
Image	



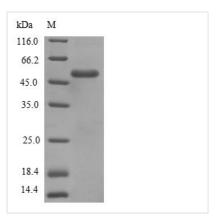
CUSABIO TECHNOLOGY LLC

Tel: +1-301-363-4651

☐ Email: cusabio@cusabio.com ☐ Website: www.cusabio.com ☐







(Tris-Glycine gel) Discontinuous SDS-PAGE (reduced) with 5% enrichment gel and 15% separation gel.

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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