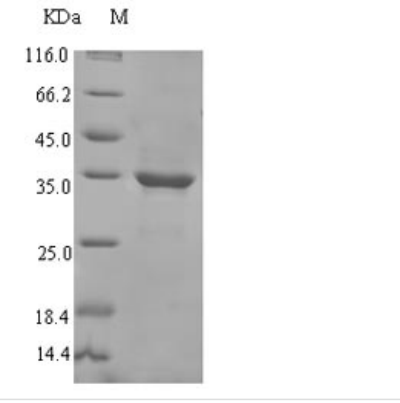
Recombinant Pisum sativum 18.1 kDa class I heat shock protein (HSP18.1)

Product Code	CSB-EP322513EWE
Abbreviation	Recombinant Pisum sativum HSP18.1 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.	P19243
Alias	HSP 18.1
Product Type	Recombinant Protein
Immunogen Species	Pisum sativum (Garden pea)
Purity	Greater than 90% as determined by SDS-PAGE.
Sequence	MSLIPSFFSGRRSNVFDPFSLDVWDPLKDFPFSNSSPSASFPRENPAFVSTRV DWKETPEAHVFKADLPGLKKEEVKVEVEDDRVLQISGERSVEKEDKNDEWHR VERSSGKFLRRFRLPENAKMDKVKASMENGVLTVTVPKEEIKKAEVKSIEISG
Research Area	Others
Source	E.coli
Target Names	HSP18.1
Expression Region	1-158aa
Notes	Repeated freezing and thawing is not recommended. Store working aliquots at 4°C for up to one week.
Tag Info	N-terminal 6xHis-SUMO-tagged
Mol. Weight	34.1kDa
Protein Length	Full Length
Image	 (Tris-Glycine gel) Discontinuous SDS-PAGE (reduced) with 5% enrichment gel and 15% separation gel.

Description	The construction of a plasmid coding for the Pisum sativum (Garden pea) HSP18.1 protein (1-158aa) is the initial step for the preparation of the recombiant Pisum sativum (Garden pea) HSP18.1 protein. The next is to transform the constructed plasmid into e.coli cells. e.coli cells containing the plasmid are screened and then cultured under conditions that promote the expression of the gene of interest. The protein is equipped with a N-terminal 6xHis-SUMO tag. After that, affinity purification is used to isolate and purify the recombinant HSP18.1 protein from the cell lysate. Finally, the resulting recombinant HSP18.1 protein undergoes SDS-PAGE analysis, demonstrating a purity greater than 90%.
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	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.