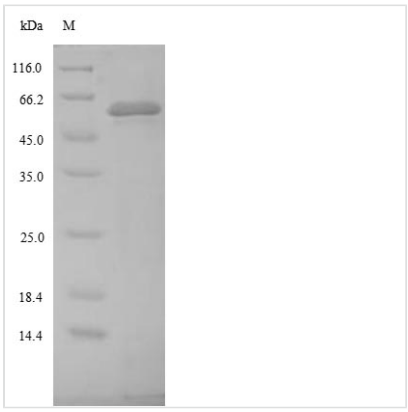
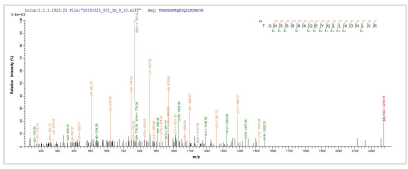
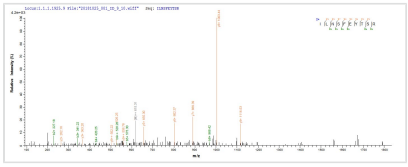
Recombinant SaccharoMyces cerevisiae Site-specific recombinase Flp (FLP1)

Product Code	CSB-EP361171SVG
Relevance	Part of the plasmid amplification system, which corrects any decrease in copy number caused by a rare missegregation event. Catalyzes the recombination between the large inverted repetitions of the 2-micron plasmid during plasmid replication. This recombination event changes the direction of one of the two replication forks in the bidirectionally replicating molecule, effectively resulting in multiple rounds of replication from a single initiation event. Binds specifically to the FLP recognition target (FRT) site where it induces DNA to bend. Three types of bend exist. Type I is approximately 60 degrees and results from 1 FLP molecule binding to 1 symmetry element. Type II is >144 degrees and results from FLP molecules binding to symmetry elements a and b. Type III is approximately 65 degrees and results from FLP molecules binding to symmetry elements b and c.
Abbreviation	Recombinant Saccharomyces cerevisiae FLP1 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.	P03870
Storage Buffer	Tris-based buffer,50% glycerol
Product Type	Recombinant Protein
Immunogen Species	SaccharoMyces cerevisiae (strain ATCC 204508 / S288c) (Baker's yeast)
Purity	Greater than 85% as determined by SDS-PAGE.
Sequence	MPQFGILCKTPPKVLVRQFVERFERPSGEKIALCAAELTYLCWMITHNGTAIKR ATFMSYNTIISNSLSFDIVNKSLQFKYKTQKATILEASLKKLIPAWEFTIIPYYGQK HQSDITDIVSSLQLQFESSEEADKGNSHSKKMLKALLSEGESIWEITEKILNSFE YTSRFTKTKTLYQFLFLATFINCGRFSDIKNVDPKSFKLVQNKYLGVIIQCLVTET KTSVSRHIYFFSARGRIDPLVYLDEFLRNSEPVLKRVNRTGNSSSNKQEYQLLK DNLVRSYNKALKKNAPYSIFAIKNGPKSHIGRHLMTSFLSMKGLTELTNVVGNW SDKRASAVARTTYTHQITAIPDHYFALVSRYYAYDPISKEMIALKDETNPIEEWQ HIEQLKGSAEGSIRYPAWNGIISQEVLDYLSSYINRRI
Research Area	others
Source	E.coli
Target Names	FLP1
Protein Names	Protein Able
Expression Region	1-423aa
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	54.1 kDa
Protein Length	Full Length
Image	 (Tris-Glycine gel) Discontinuous SDS-PAGE (reduced) with 5% enrichment gel and 15% separation gel.
	 Based on the SEQUEST from database of E.coli host and target protein, the LC-MS/MS Analysis result of CSB-EP361171SVG could indicate that this peptide derived from E.coli-expressed SaccharoMyces cerevisiae (strain ATCC 204508 / S288c) (Baker's yeast) FLP1.
	 Based on the SEQUEST from database of E.coli host and target protein, the LC-MS/MS Analysis result of CSB-EP361171SVG could indicate that this peptide derived from E.coli-expressed SaccharoMyces cerevisiae (strain ATCC 204508 / S288c) (Baker's yeast) FLP1.
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.