





Recombinant Escherichia coli Type-1 fimbrial protein, A chain (fimA)

Product Code	CSB-EP361210ENV
Relevance	Fimbriae (also called pili), polar filaments radiating from the surface of the bacterium to a length of 0.5-1.5 micrometers and numbering 100-300 per cell, enable bacteria to colonize the epithelium of specific host organs
Abbreviation	Recombinant E.coli fimA 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.	P04128
Alias	Type-1A pilin
Product Type	Recombinant Protein
Immunogen Species	Escherichia coli (strain K12)
Purity	Greater than 90% as determined by SDS-PAGE.
Sequence	AATTVNGGTVHFKGEVVNAACAVDAGSVDQTVQLGQVRTASLAQEGATSSAV GFNIQLNDCDTNVASKAAVAFLGTAIDAGHTNVLALQSSAAGSATNVGVQILDR TGAALTLDGATFSSETTLNNGTNTIPFQARYFATGAATPGAANADATFKVQYQ
Research Area	Others
Source	E.coli
Target Names	fimA
Protein Names	Recommended name: Type-1 fimbrial protein, A chain Alternative name(s): Type-1A pilin
Expression Region	24-182aa
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	31.8kDa
Protein Length	Full Length of Mature Protein
Image	

Image



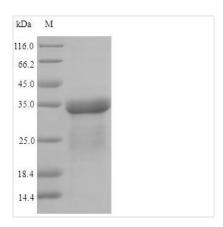
CUSABIO TECHNOLOGY LLC

Tel: +1-301-363-4651

☑ Email: cusabio@cusabio.com
⑤ 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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