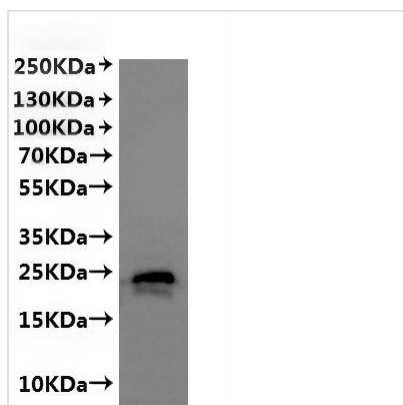




Recombinant Cucumis sativus Citrate transporter-like domain-containing protein-VLPs

Product Code	CSB-MP6057CXP1
Abbreviation	Recombinant Cucumis sativus Csa_3G182780 protein, partial-VLPs
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?/-80?. The shelf life of lyophilized form is 12 months at -20?/-80?.
Uniprot No.	A0A0A0L6L7
Form	Lyophilized powder
Storage Buffer	Lyophilized from a 0.2 µm filtered PBS, 6% Trehalose, pH 7.4.
Product Type	Recombinant Cucumis sativus Citrate transporter-like domain-containing protein-VLPs
Immunogen Species	Cucumis sativus (Cucumber)
Sensitivity	Not Test
Purity	VLPs
Sequence	MAMDHTVKVILGSIFAVFWLLAVFPAIPFLPIGRTAGSILGAMLMVVFRVLTPE QAYAAIDLPIGLLLFGTMVVSVYLERADMFKYLGKVLWSKSKGAKDLICRVCLIS AISSAFFTNDTSCVVLTEFVLKIARQHNLP RPFLALASSANIGSSATPIGNPQ NLVIAVQSKIHFQQFVIGILPAMLVGVVNALIILIMYWKLSSVQKDEEDPSPEVIA DEDVLSHRFSPARLSHSQIPSLNSAEWDS
Research Area	Others
Source	Mammalian cell
Target Names	N/A
Expression Region	1-251aa
Notes	The VLPs are expressed from human 293 cells (HEK293). Mix the sample gently by repeatedly pipetting it up and down. Do not vortex. Repeated freezing and thawing is not recommended. Store the protein at -20?/-80? upon receiving it, and ensure to avoid repeated freezing and thawing, otherwise, it will affect the protein activity. The immunization strategy should be optimized (antigen dose, regimen and adjuvant).
Tag Info	C-terminal 10xHis-tagged
Mol. Weight	28.7 kDa
Protein Length	Partial
Image	



CSB-MP6057CXP is detected by Mouse anti-6*His monoclonal antibody.

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. Aliquot for long-term storage at -80°C. Solubilize for 60 minutes at room temperature with occasional gentle mixing. Avoid vigorous shaking or vortexing.

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.