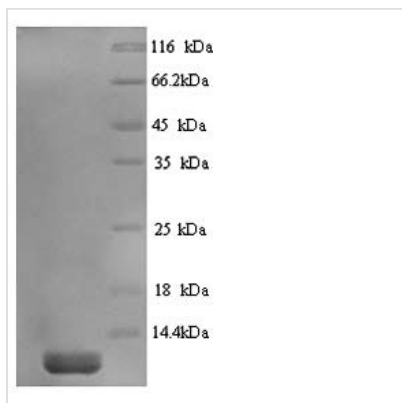




Recombinant Guinea pig Saposin-C (PSAP)

Product Code	CSB-YP018836GU
Relevance	Saposin-A and saposin-C stimulate the hydrolysis of glucosylceramide by beta-glucosylceramidase (EC 3.2.1.45) and galactosylceramide by beta-galactosylceramidase (EC 3.2.1.46). Saposin-C apparently acts by combining with the enzyme and acidic lipid to form an activated complex, rather than by solubilizing the substrate.
Abbreviation	Recombinant Guinea pig PSAP 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.	P20097
Alias	Co-beta-glucosidaseGlucosylceramidase activatorSphingolipid activator protein 2 ;SAP-2
Product Type	Recombinant Protein
Immunogen Species	Cavia porcellus (Guinea pig)
Purity	Greater than 90% as determined by SDS-PAGE.
Sequence	ESVTCKACEYVVKKVMELIDNNRTEEKIIHALDSVCALLPESVSEVCQEVDY GDSIVALLLQEMSPELVCSELGLCMSG
Research Area	Metabolism
Source	Yeast
Target Names	PSAP
Protein Names	Recommended name: Saposin-C Alternative name(s): Co-beta-glucosidase Glucosylceramidase activator Sphingolipid activator protein 2 Short name= SAP-2
Expression Region	1-81aa
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	10.9kDa
Protein Length	Full Length
Image	



(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

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.