





## Recombinant Staphylococcus aureus Enterotoxin type G (entG)

<b>Product Code</b>	CSB-YP357924SKY
Relevance	Staphylococcal enterotoxins cause the intoxication staphylococcal food poisoning syndrome. The illness is characterized by high fever, hypotension, diarrhea, shock, and in some cases death.
Abbreviation	Recombinant Staphylococcus aureus entG 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.	P0A0L7
Alias	SEG
Product Type	Recombinant Protein
Immunogen Species	Staphylococcus aureus (strain N315)
Purity	Greater than 90% as determined by SDS-PAGE.
Sequence	QPDPKLDELNKVSDYKNNKGTMGNVMNLYTSPPVEGRGVINSRQFLSHDLIFP IEYKSYNEVKTELENTELANNYKDKKVDIFGVPYFYTCIIPKSEPDINQNFGGCC MYGGLTFNSSENERDKLITVQVTIDNRQSLGFTITTNKNMVTIQELDYKARHWL TKEKKLYEFDGSAFESGYIKFTEKNNTSFWFDLFPKKELVPFVPYKFLNIYGDN KVVDSKSIKMEVFLNTH
Research Area	others
Source	Yeast
Target Names	entG
<b>Protein Names</b>	SEG
Expression Region	26-258aa
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	29.0kDa
Protein Length	Full Length of Mature Protein
Image	



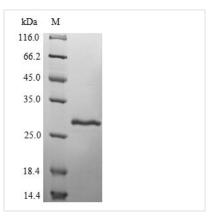
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(Tris-Glycine gel) Discontinuous SDS-PAGE (reduced) with 5% enrichment gel and 15% separation gel.

## 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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