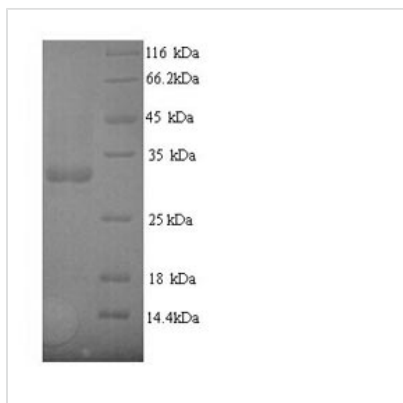




Recombinant Escherichia coli Type 1 fimbrin D-mannose specific adhesin (fimH)

Product Code	CSB-YP362349ENV
Relevance	Involved in regulation of length and mediation of adhesion of type 1 fimbriae (but not necessary for the production of fimbriae). Adhesin responsible for the binding to D-mannose. It is laterally positioned at intervals in the structure of the type 1 fimbriae. In order to integrate FimH in the fimbriae FimF and FimG are needed.
Abbreviation	Recombinant E.coli fimH 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.	P08191
Product Type	Recombinant Protein
Immunogen Species	Escherichia coli (strain K12)
Purity	Greater than 90% as determined by SDS-PAGE.
Sequence	FACKTANGTAIPIGGGSANVYVNLAPVVNVGQNLVVDLSTQIFCHNDYPETITD YVTLQRGSA YGGVLSNFSGTVKYSGSSYPFPTTSETPRVVYNSRTDKPWPVA LYLTPVSSAGGVAIKAGSLIAVLILRQTNNYNSDDFQFVWNIYANNDVVVPTGG CDVSARDVTVTLPDYPGSVPIPLTVYCAKSQNLGYLSGTTADAGNSIFTNTAS FSPAQGVGVQLTRNGTIIPANNTVSLGAVGTS AVSLGLTANYARTGGQVTAGN VQSIIGVTFVYQ
Research Area	Others
Source	Yeast
Target Names	fimH
Protein Names	Recommended name: Protein fimH
Expression Region	22-300aa
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	31.1kDa
Protein Length	Full Length of Mature Protein
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

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