Datasheet for ABIN1385949

anti-TAS1R2 antibody

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Overview

Quantity:	100 µL
Target:	TAS1R2
Reactivity:	Human, Rat, Mouse
Host:	Rabbit
Clonality:	Polyclonal
Conjugate:	This TAS1R2 antibody is un-conjugated
Application:	Western Blotting (WB), Immunofluorescence (Paraffin-embedded Sections) (IF (p)), Immunohistochemistry (Paraffin-embedded Sections) (IHC (p))

Product Details

Immunogen:	KLH conjugated synthetic peptide derived from human GPR71/T1R2
Isotype:	IgG
Cross-Reactivity:	Human, Mouse, Rat
Purification:	Purified by Protein A.

Target Details

Target:	TAS1R2
Alternative Name:	GPR71 (TAS1R2 Products)
Background:	Synonyms: GPCR TAS1R2, G protein coupled receptor 71, G-protein coupled receptor 71, GPR71, Sweet taste receptor T1R2, T1R2, TAS1R2, Taste receptor type 1 member 2, TR2, TS1R2_HUMAN, GPCR TAS1R2.

Target Details

	Background: The sense of taste provides animals with valuable information about the quality and nutritional value of food. There are four widely accepted categories of taste perception, sweet, bitter, salty, and sour. A controversial fifth taste, known as umami or monosodium glutamate (MSG), has also been described. A family of G protein coupled receptors are involved in taste perception, and includes T1R, which is involved in sweet and umami taste perception, and T2R, which is involved in bitter taste perception. The T1R family consists of three members, T1R1, T1R2, and T1R3 (1-4). These proteins form heterodimers, which alters the selectivity of the subunits (1-4). The T1R2 and T1R3 heterodimer functions as a receptor for sweet taste, and recognizes several sweet-tasting molecules, such as sucrose, saccharin, dulcin, and acesulfame-K (14). The T1R1 and T1R3 heterodimer recognizes L-amino-acids to perceive umami taste. Sweet taste transduction is carried out by two pathways (2). First, sucrose and other sugars activate Gas via the T1Rs, which activates adenylyl cyclase to generate cAMP. Artificial sweeteners bind to either Gbg or Gaq coupled T1Rs to activate PLCb2 and generate IP3 and DAG. Both pathways ultimately lead to neurotransmitter release. The mouse T1R3 gene maps to chromosome 4 near the Sac locus, a primary determinant of sweet preference in mice, and it is expressed in a subset of taste cells in circumvallate, foliate, and fungiform taste papillae.
Gene ID:	80834
UniProt:	Q8TE23

Application Details

Application Notes:	WB 1:300-5000 IHC-P 1:200-400 IF(IHC-P) 1:50-200
Restrictions:	For Research Use only

Handling

Format:	Liquid
Concentration:	1 µg/µL
Buffer:	0.01M TBS(pH 7.4) with 1 % BSA, 0.02 % Proclin300 and 50 % Glycerol.
Preservative:	ProClin
Precaution of Use:	This product contains ProClin: a POISONOUS AND HAZARDOUS SUBSTANCE, which should be

Handling

	handled by trained staff only.
Storage:	4 °C,-20 °C
Storage Comment:	Shipped at 4°C. Store at -20°C for one year. Avoid repeated freeze/thaw cycles.
Expiry Date:	12 months