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Datasheet for ABIN1634277
LBH Protein (AA 1-106) (His tag)

Overview

Quantity:	1 mg
Target:	LBH
Protein Characteristics:	AA 1-106
Origin:	Chicken
Source:	Yeast
Protein Type:	Recombinant
Purification tag / Conjugate:	This LBH protein is labelled with His tag.
Application:	ELISA

Product Details

Sequence:	MSVLCPLPCP DYLRSAEMTE VMMSTPAMDE IGLSPRKDGL SYQIFDPSN FDCYCKLKDR LPSIVVEPTE GDVESGELRW PPEEFLVQEE EEEESCEDAK EDNKEQ
Specificity:	Gallus gallus (Chicken)
Characteristics:	Please inquire if you are interested in this recombinant protein expressed in E. coli, mammalian cells or by baculovirus infection. Be aware about differences in price and lead time.
Purity:	> 90 %

Target Details

Target:	LBH
Alternative Name:	Protein LBH (LBH) (LBH Products)

Target Details

Background: Recommended name: Protein LBH

UniProt: [Q5ZM46](#)

Application Details

Comment: The yeast protein expression system is the most economical and efficient eukaryotic system for secretion and intracellular expression. A protein expressed by the mammalian cell system is of very high-quality and close to the natural protein. But the low expression level, the high cost of medium and the culture conditions restrict the promotion of mammalian cell expression systems. The yeast protein expression system serve as a eukaryotic system integrate the advantages of the mammalian cell expression system. A protein expressed by yeast system could be modified such as glycosylation, acylation, phosphorylation and so on to ensure the native protein conformation. It can be used to produce protein material with high added value that is very close to the natural protein. Our proteins produced by yeast expression system has been used as raw materials for downstream preparation of monoclonal antibodies.

Restrictions: For Research Use only

Handling

Format: Lyophilized

Concentration: 0.2-2 mg/mL

Buffer: Tris-based buffer, 50 % glycerol

Handling Advice: Repeated freezing and thawing is not recommended. Store working aliquots at 4 °C for up to one week

Storage: -20 °C

Storage Comment: Store at -20 °C, for extended storage, conserve at -20 °C or -80 °C.