

Datasheet for ABIN7566155

Flagellin Protein (FliC) (AA 1-495, active-Mutant)



Overview

Quantity:	50 μg
Target:	Flagellin (FliC)
Protein Characteristics:	AA 1-495, active-Mutant
Origin:	Salmonella typhimurium
Source:	Escherichia coli (E. coli)
Protein Type:	Recombinant
Biological Activity:	Active

Product Details	
Purpose:	Flagellin (rec.) (untagged) (highly active)
Cross-Reactivity:	Human, Mouse
Characteristics:	Native flagellin [FliC] from Salmonella enterica Serovar Typhimurium strain ATCC14028 (aa 1-495).
Purity:	>95 % (SDS-PAGE)
Endotoxin Level:	<0.001EU/µg purified protein (LAL test, Lonza).
Biological Activity Comment:	Activation of TLR5 in human epithelial cell assays based on NF-kappaB luciferase fusions, on expression of IL-8 (CXCL8), CCL20, inducible nitric oxide synthase, beta-defensin 2 and matrilysin (MMP-7). Maturation of dendritic cells in in vitro and in vivo assays. Adjuvant activity on foreign antigens delivered by subcutaneous and intranasal routes in mice. TLR5 can be stimulated in vitro by Flagellin (rec.) (untagged) (highly active) at a concentration of 5-50ng/ml

and in vivo at a starting concentration of $0.1-1\mu g/mouse$.

Target Details

Target:	Flagellin (FliC)
Alternative Name:	Flagellin (FliC Products)
Background:	FliC Flagellin is the subunit protein which polymerizes to form the filaments of bacterial flagella. It activates the innate immune system through the receptor Toll-like Receptor 5 (TLR5) and the intracellular protein NLRC4 (NLR family CARD domain-containing protein 4).
Molecular Weight:	~54kDa (SDS-PAGE)
UniProt:	P06179
Pathways:	Inflammasome

Application Details

Handling

Handling	
Format:	Lyophilized
Reconstitution:	1 mg/mL after reconstitution.
Concentration:	1 mg/mL
Buffer:	Contains PBS.
Handling Advice:	After reconstitution, prepare aliquots and store at -20 °C. Avoid freeze/thaw cycles. Centrifuge lyophilized vial before opening and reconstitution.
Storage:	4 °C,-20 °C
Storage Comment:	Short Term Storage: +4°C Long Term Storage: -20°C Use & Stability: Stable for at least 6 months after receipt when stored at -20°C.