

Datasheet for ABIN934967

Maltose Binding Protein Protein (MBP) (AA 1-387)





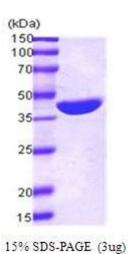
Overview

Quantity:	500 μg
Target:	Maltose Binding Protein (MBP)
Protein Characteristics:	AA 1-387
Origin:	E. coli
Source:	Escherichia coli (E. coli)
Protein Type:	Recombinant
Application:	SDS-PAGE (SDS)

Product Details	
Sequence:	MKIEEGKLVI WINGDKGYNG LAEVGKKFEK DTGIKVTVEH PDKLEEKFPQ VAATGDGPDI
	IFWAHDRFGG YAQSGLLAEI TPDKAFQDKL YPFTWDAVRY NGKLIAYPIA VEALSLIYNK DLLPNPPKTW EEIPALDKEL KAKGKSALMF NLQEPYFTWP LIAADGGYAF KYENGKYDIK
	DVGVDNAGAK AGLTFLVDLI KNKHMNADTD YSIAEAAFNK GETAMTINGP WAWSNIDTSK
	VNYGVTVLPT FKGQPSKPFV GVLSAGINAA SPNKELAKEF LENYLLTDEG LEAVNKDKPL GAVALKSYEE ELAKDPRIAA TMENAQKGEI MPNIPQMSAF WYAVRTAVIN AASGRQTVDE
	ALKDAQTNSS SNNNNNNNN NLGIEGR
Characteristics:	Purified recombinant E.coli MBP protein
	Expression System: E.coli Molecular weight on SDS-PAGE will appear higher.
Purity:	> 95 % pure

Target Details

Target:	Maltose Binding Protein (MBP)
Alternative Name:	Maltose Binding Protein (MBP Products)
Background:	MBP (Maltose Binding Protein) is a protein related with the maltose/maltodextrin system of
	Escherichia coli, which is responsible for the uptake and efficient catabolism of maltodextrins.
	It is a complex regulatory and transport system involving many proteins and protein complexes
	MBP has been used to increase the yield of its fusion partner in many cases. In addition, MBP is
	often able to promote the solubility of polypeptides to which it is fused. Recombinant MBP was
	expressed in E. coli and purified by conventional chromatography techniques.
	Alternative Names: E.coli MBP protein, Escherichia coli MBP, Maltose binding protein protein
Molecular Weight:	42 kDa (387 AA)
Application Details	
Application Notes:	MBP protein has been used in SDS PAGE and may be suitable for use in other assays to be
	determined by the end user.
Restrictions:	For Research Use only
Handling	
Format:	Liquid
Concentration:	1 mg/mL
Buffer:	Supplied as a liquid in 20 mM Tris, pH 8.0.
Handling Advice:	Avoid repeated freeze/thaw cycles.
Storage:	RT/-20 °C
Storage Comment:	Store at 4 °C for short term storage (1/2 weeks). Aliquot and store at -20 °C or - 70 °C for long term storage.



SDS-PAGE

Image 1. Figure annotation denotes ug of protein loaded and % gel used.