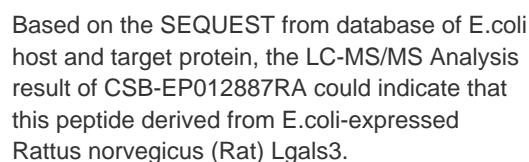
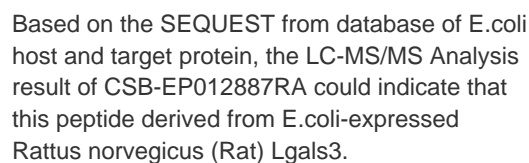




Recombinant Rat Galectin-3 (Lgals3)

Product Code	CSB-EP012887RA
Relevance	Galactose-specific lectin which binds IgE. May mediate with the alpha-3, beta-1 integrin the stimulation by CSPG4 of endothelial cells migration. In the nucleus: acts as a pre-mRNA splicing factor. Involved in acute inflammatory responses including neutrophil activation and adhesion, chemoattraction of monocytes macrophages, opsonization of apoptotic neutrophils, and activation of mast cells. Together with DMBT1, required for terminal differentiation of columnar epithelial cells during early embryogenesis.
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.	P08699
Product Type	Recombinant Protein
Immunogen Species	Rattus norvegicus (Rat)
Purity	Greater than 85% as determined by SDS-PAGE.
Sequence	ADGFSLN DALAGSGNPNPQGWPGAWGNQPGAGGYPGASYPGAYPGQAPP GGYPGQAPPSAYPGPTGPSAYPGPTAPGAYPGPTAPGAFFGQPGGPGAYPS APGAYPSAPGAYPATGPF GAPTGPLTVPYDMPLPGGVMPRMLITIIGTVKPNA NSITLNFKKGN DIAFHFNPRFNENRRVIVCNTKQDNNWGREERQSAFPFESG KPFKIQVLVEADHFKVAVNDVHLLQYNHRMKNLREISQLGIIGDITLTSASHAMI
Lead Time	3-7 business days
Research Area	Neuroscience
Source	E.coli
Gene Names	Lgals3
Protein Names	35KDA lectin Carbohydrate-binding protein 35
Expression Region	2-262aa
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	31.1 kDa
Protein Description	Full Length of Mature Protein
Image	



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.