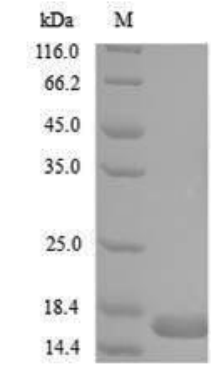
Recombinant Bacillus sp. Levanase, partial

Product Code	CSB-YP523248BRG
Relevance	Catalyzes the hydrolysis of levan with endo-type specificity. The products of levan hydrolysis are a mixture of fructose and a series of fructooligosaccharides up to 12-mer, with levantriose being the major oligosaccharide obtained. Is not active towards sucrose.
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.	O31411
Alias	2,6-beta-D-fructan fructanohydrolase Endo-levanase
Product Type	Recombinant Protein
Immunogen Species	Bacillus sp. (strain L7)
Purity	Greater than 90% as determined by SDS-PAGE.
Sequence	LPWNDLGHVWSGSAVADTTNASGLFGSSGGKGLIAYYTSYNPDRHNGNQKIG LAYSTDRGRTWKYSEEHPVVIENPGKTGEDPGGWDFRDPKVVRDEANNRWV MVVSGGDHIRLFTSTNLLNWTLTDQF
Lead Time	Delivery time may differ from different purchasing way or location, please kindly consult your local distributors for specific delivery time.
Research Area	Microbiology
Source	Yeast
Protein Names	Recommended name: Levanase EC= 3.2.1.65Alternative name(s): 2,6-beta-D-fructan fructanohydrolase Endo-levanase
Expression Region	451-579aa
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	16.3kDa
Protein Description	Partial
Image	



(Tris-Glycine gel) Discontinuous SDS-PAGE (reduced) with 5% enrichment gel and 15% separation gel.

Reconstitution

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.