

Galactose-1-phosphate uridylyltransferase 1 (galT1) Recombinant Protein | galT1 recombinant protein

Recombinant Streptococcus pneumoniae Galactose-1-phosphate uridylyltransferase 1 (galT1)

CATALOG # AAA116922	HOST E Coli or Yeast or Baculovirus or Mammalian Cell
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PRODUCT SYNONYMS

Galactose-1-phosphate uridylyltransferase 1 (galT1); Recombinant Streptococcus pneumoniae Galactose-1-phosphate uridylyltransferase 1 (galT1); galT1 recombinant protein

PRODUCT SPECIFICATIONS

Host	E Coli or Yeast or Baculovirus or Mammalian Cell
Purity/Purification	Greater or equal to 85% purity as determined by SDS-PAGE.
Form/Format	Lyophilized or liquid (Format to be determined during the manufacturing process)
Sequence Positions	1-491aa; Full Length
Sequence	MKTIIDNFVD RVIEYGMVNE IDKIYVKNRV LALIGEEGID RISDENDLKQ IKDYLV EIAL KNGKIKDLIE EKECLGAELM NFIVPLPSRL NDIWSSYDI SPQEAVEEFY KLSKDSYIK TSAIAKNIEF RASTKYGELE ITINLSKPEK DPKTIAAEKL VKATNYPKCL LCMENEGYQG RINYPARSNH RIIRLKL GDE VWGFGYSPYS YFNEHAIFLN SQHVPMITS KTFEQLLEIV DILPGYFAGS NSDLPISGGS ILSHNHYQGG KHIFPMEKAK FESECFKDF EDVNAGIVKW PMSVIRLQSE NKNRLDLAT KILNKWREYS DLEV DIIAMT EDVPHHTVTP IARKVDGRYE LDIVLRDNHT TEQYPDGVFH PHQDVQHIKK ENIGLIEVMG LAILPPRLKP ELEEVGK YLL GEDNAIADYH LEWADQLKEK YPRINKEEVN SVVQHEAGQV FARVLEDAGV YKNTPSGHEA FMR FVKSVGI N
Species	Streptococcus pneumoniae
Preparation and Storage	Store at -20 degrees C. For long-term storage, store at -20 degrees C or -80 degrees C. Store working aliquots at 4 degrees C for up to one week. Repeated freezing and thawing is not recommended.

NCBI AND UNIPROT INFORMATION

NCBI GI #	446771539
NCBI Accession #	WP_000848795.1
NCBI GenBank Nucleotide #	WP_000848795.1
UniProt Accession #	Q97P15
Molecular Weight	56,381 Da
NCBI Official Full Name	galactose-1-phosphate uridylyltransferase
UniProt Protein Name	Galactose-1-phosphate uridylyltransferase 1
UniProt Gene Name	galT1
UniProt Synonym Gene Names	Gal-1-P uridylyltransferase 1

For Research Use Only. Not for use in diagnostic or therapeutic procedures. Small volumes of product may become entrapped in the seal of the vial during shipment and storage; if necessary, briefly centrifuge the vial on a tabletop centrifuge to dislodge any liquid in the cap.