

Vacuolating cytotoxin autotransporter (vacA), partial Recombinant Protein | vacA recombinant protein

Recombinant Helicobacter pylori Vacuolating cytotoxin autotransporter (vacA), partial

CATALOG # AAA117492	HOST E Coli or Yeast or Baculovirus or Mammalian Cell
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PRODUCT SYNONYMS

Vacuolating cytotoxin autotransporter (vacA); partial; Recombinant Helicobacter pylori Vacuolating cytotoxin autotransporter (vacA); Vacuolating cytotoxin autotransporterCleaved into the following 2 chains;; 1. Vacuolating cytotoxin; 2. Vacuolating cytotoxin translocator; vacA 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	373-844aa; partial
Sequence	QPTQVIDGPF AGGKDTVNI DRINTKADGT IKVGGFKASL TTNA AHLNIG KGGVNLSNQA SGRTLLVENL TGNITVDGPL RVNNQVGGYA LAGSSANFEF KAGVDTKNGT ATFNNDISLG RFVNLKVD AH TANFKGIDTG NGGFNTLDFS GVTNKVNINK LITASTNVAV KNFNINELIV KTNGVSVGEY THFSEDIGSQ SRINTVRLET GTRSIFSGGV KFKSGEKLVI DEFYSPWNY FDARNIKNVE ITRKFASSTP ENPWGTSKLM FNNLT LGQNA VMDYSQFSNL TIQGDFINNQ GTINYLV RGG KVATLNVGNA AAMMFNNDID SATGFYKPLI KINSAQDLIK NTEHVLLKAK IIGYGNVSTG TNGISNVNLE EQFKERLALY NNNNRMDTCV VRNTDDIKAC GMAIGNQSMV NNP DNYKYLI GKAWKNIGIS KTANGSKISV YYLGNSTPTE NGGNTTNLPT NT
Species	Helicobacter pylori (Campylobacter pylori)
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 #	2499108
UniProt Accession #	Q48245
Molecular Weight	139,041 Da
NCBI Official Full Name	Vacuolating cytotoxin autotransporter
UniProt Protein Name	Vacuolating cytotoxin autotransporter
UniProt Gene Name	vacA
UniProt Entry Name	VACA2_HELPX

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.