

dai Protein, *Aeribacillus pallidus* (FLAG, His)

Cat. No.:	HY-P702110
Synonyms:	dai; L-fucose isomerase; Fuclase; 6-deoxy-L-galactose isomerase
Species:	Others
Source:	E. coli
Accession:	COSSE7 (M1-K595)
Gene ID:	/
Molecular Weight:	

PROPERTIES

Appearance	Solution.
Formulation	Supplied as a 0.22 µm filtered solution of 50 mM Tris-HCl, pH7.5, 200 mM NaCl, 20% glycerol.
Endotoxin Level	<1 EU/µg, determined by LAL method.
Reconstitution	Please use rapid thawing with running water to thaw the protein.
Storage & Stability	Stored at -80°C for 1 year. It is stable at -20°C for 3 months after opening. It is recommended to freeze aliquots at -80°C for extended storage. Avoid repeated freeze-thaw cycles.
Shipping	Shipping with dry ice.

DESCRIPTION

Background	The protein referred to as dai demonstrates a specific enzymatic function as it converts the aldose L-fucose into the corresponding ketose L-fuculose. This enzymatic activity highlights its role in catalyzing the transformation of a sugar molecule from one form to another. The conversion of L-fucose to L-fuculose by dai suggests its involvement in carbohydrate metabolism, with potential implications in various cellular processes and pathways where fucose derivatives play a role. Understanding the enzymatic function of dai in this context contributes to unraveling the intricate biochemistry of sugar metabolism and provides insights into its potential significance in cellular physiology.
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Caution: Product has not been fully validated for medical applications. For research use only.

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