

TAS2R13 Protein, Human (Cell-Free, His)

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| Cat. No.: | HY-P702468 |
| Synonyms: | Taste receptor type 2 member 13; Taste receptor family B member 3; TRB3 |
| Species: | Human |
| Source: | E. coli Cell-free |
| Accession: | Q9NYV9 (M1-R303) |
| Gene ID: | 50838 |
| Molecular Weight: | 36.6 kDa |

PROPERTIES

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| AA Sequence | <pre> MESALPSIFT LVIIAEFIIG NLSNGFIVLI NCIDWVSKRE LSSVDKLLII LAISRIGLIW EILVSWFLAL HYLAI FVSGT GLRIMIFSWI VSNHFNLWLA TIFSIFYLLK IASFSSPAFL YLKWRVNVKVI LMILLGTLVF LFLNLIQINM HIKDWLDRYE RNTTWNFSMS DFETFVS SVK FTMTMFSLTP FTVAFISFLL LIFS LQKHLQ KMQLNYKGHR DPRTKVHTNA LKIVISFLLF YASFFLCVLI SWISELYQNT VIYMLCETIG VFS PSSH SFL LILGNAKLRQ AFLLVAAKVW AKR </pre> |
| Appearance | Lyophilized powder. |
| Formulation | Lyophilized from a 0.22 µm filtered solution of Tris/PBS-based buffer, 6% Trehalose, pH 8.0. |
| Endotoxin Level | <1 EU/µg, determined by LAL method. |
| Reconstitution | It is not recommended to reconstitute to a concentration less than 100 µg/mL in ddH ₂ O. For long term storage it is recommended to add 5-50% of glycerol (final concentration). Our default final concentration of glycerol is 50%. Customers could use it as reference. |
| Storage & Stability | Stored at -20°C for 2 years. After reconstitution, it is stable at 4°C for 1 week or -20°C for longer (with carrier protein). It is recommended to freeze aliquots at -20°C or -80°C for extended storage. |
| Shipping | Room temperature in continental US; may vary elsewhere. |

DESCRIPTION

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| Background | TAS2R13 functions as a receptor involved in the perception of bitterness and is linked to the gustducin signaling pathway. It is likely to play a role in sensing the chemical composition of gastrointestinal content. The activation of this receptor stimulates alpha gustducin, facilitating the activation of PLC-beta-2 and ultimately leading to the gating of TRPM5. This |
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intricate signaling cascade suggests that TAS2R13 contributes to the complex mechanism of taste perception, particularly in the detection of bitter compounds, and may have implications in the regulation of gustatory responses in the gastrointestinal tract.

Caution: Product has not been fully validated for medical applications. For research use only.

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