

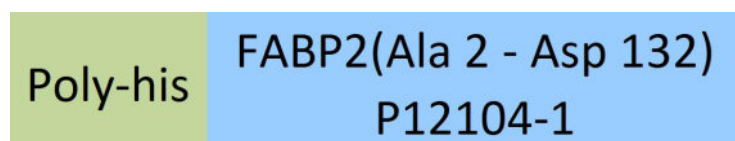
Synonym

FABP2, FABPI, I-FABP

Source

Human FABP2, His Tag (FA2-H5149) is expressed from E.coli cells. It contains AA Ala 2 - Asp 132 (Accession # P12104-1).

Predicted N-terminus: Met

Molecular Characterization

This protein carries a polyhistidine tag at the N-terminus.

The protein has a calculated MW of 16.1 kDa. The protein migrates as 15 kDa under reducing (R) condition (SDS-PAGE).

Endotoxin

Less than 1.0 EU per µg by the LAL method.

Purity

>98% as determined by SDS-PAGE.

Formulation

Lyophilized from 0.22 µm filtered solution in PBS, pH7.4. Normally trehalose is added as protectant before lyophilization.

Contact us for customized product form or formulation.

Reconstitution

Please see Certificate of Analysis for specific instructions.

For best performance, we strongly recommend you to follow the reconstitution protocol provided in the CoA.

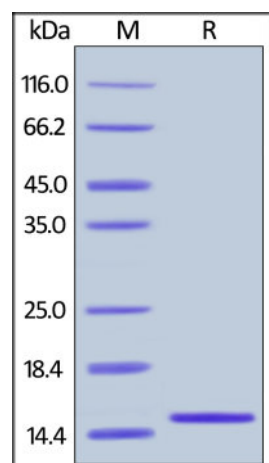
Storage

For long term storage, the product should be stored at lyophilized state at -20°C or lower.

Please avoid repeated freeze-thaw cycles.

This product is stable after storage at:

- -20°C to -70°C for 12 months in lyophilized state;
- -70°C for 3 months under sterile conditions after reconstitution.

SDS-PAGE

Human FABP2, His Tag on SDS-PAGE under reducing (R) condition. The gel was stained overnight with Coomassie Blue. The purity of the protein is greater than 98%.

Background

Fatty acid-binding protein 2 (FABP2), is also known as Fatty acid-binding protein, intestinal (FABPI), Intestinal-type fatty acid-binding protein (I-FABP). FABP2 belongs to the calycin superfamily and Fatty-acid binding protein (FABP) family. FABP2 / FABPI is expressed in the small intestine and at much lower levels in the large intestine and is highest expressed in the jejunum. FABP are thought to play a role in the intracellular transport of long-chain fatty acids and their acyl-CoA esters. FABP2 is probably involved in triglyceride-rich lipoprotein synthesis. FABP2 binds saturated long-chain fatty acids with a high affinity, but binds with a lower affinity to unsaturated long-chain fatty acids. FABP2 may also help maintain energy homeostasis by functioning as a lipid sensor.

References

- (1) [Pelsers M.M.A.L., et al., 2003, Clin. Biochem. 36:529-535.](#)
- (2) [Darimont C., et al., 1999, Am. J. Physiol. 276:G606-G612.](#)

Please contact us via TechSupport@acrobiosystems.com if you have any question on this product.