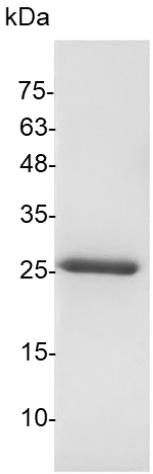
PRODUCT INFORMATION

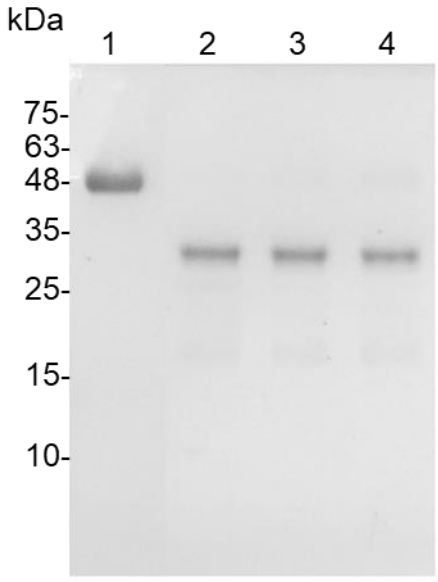
SUMO-Specific Protease 2 (SENP2)

v. 240101

Catalog number	C09010-100UG / C09010-1MG
Package	100 μg / 1 mg
Description	SENP2 is an enzyme that belongs to the protease family C48. Structurally, SENP2 harbors the C48 catalytic domain which is typically located close to the C terminus and has been reported to engage two SUMO pathways. The first is cleavage processing of small ubiquitin-like modifiers (SUMO1, SUMO2, and SUMO3) propeptides, subsequently leading to protein maturation. The second is the cleavage processing of SUMO1, SUMO2, and SUMO3 from targeted proteins. SENP2 protease has a His-tag for easy removal from a cleavage reaction by using nickel affinity resins.
Expression System	Escherichia coli
Endotoxin level	<1 EU per 1 μg of the protein by the LAL method.
Purity	>95% as determined by SDS-PAGE analysis.
Form	Liquid
Storage Buffer	55mM Tris-HCl, 165 mM NaCl, pH7.5
Stability & Storage	This product is stable after storage at: • -20°C or -80°C long-term storage under sterile conditions. Avoid repeated freeze/thaw cycles.



SDS-PAGE analysis of recombinant SUMO-Specific Protease 2 (SENP2).



SDS-PAGE analysis of substrate digested with SUMO-Specific Protease 2 (SENP2) in different ratio.
Lane1: substrate only, Lane2: 1:25, Lane3: 1:50, Lane4: 1:100

Product Note

・Procedure:

1. To optimize cleavage conditions, it is recommended to run preliminary cleavage reactions at a small scale.
2. Dilute the target protein sample to 1-2 mg/mL with PBS solution.
3. An effective general range of the SENP2 protease: target protein ratio is 1 µg :50 µg.
4. Reaction can be performed at 4°C-37°C. 4°C is recommended as the starting standard. Incubate the reaction mixture at 4°C for 16 hours.
5. Determine cleavage level of the samples by SDS-PAGE analysis.
6. Once optimize for the cleavage condition, the cleavage reactions can be scaled up to cleave a large amount of the target fusion protein.

・SENP2 protease: target protein ratio of 1 µg :50 µg is used for most fusion protein cleavage. Cleavage efficiency may differ based on structure and properties of each target protein, we recommend testing several enzyme-to-substrate ratios, temperatures, and incubation times.

・We recommend performing longer cleavage time at lower temperatures (4°C) for cleavage efficiency.

For Research Use Only.