



<b>Q2030317P5</b>
<b>Stabiliser Solution for Protein Phosphatase</b>

**PRODUCT APPLICATION**

The Q2030317P5 stabiliser has been successfully used to stabilise:

Protein Phosphatase in the dry state.

**PRODUCT BENEFITS**

Increases enzyme stability at a temperature of 37°C in the dry state for up to three months.

**PHYSICAL PROPERTIES**

Stabiliser	Q2030317P5
Appearance	Clear solution
Form supplied	Double concentration liquid with preservative added.
Use	Stabilisation of protein
Quality Control	Visual QC of product to ensure no particulates are present.
Storage	6 months at room temperature, 1 year refrigerated (2-8°C), 2 year frozen at -20°C.

**SAFETY AND HANDLING**

Read the Material Safety Data Sheets (MSDS) and product labels before using the products.

Issued by Gwent Group June 2010

