

PRODUCT DATA SHEET

Bioworld Technology CO., Ltd.



T1R3 (V365) Peptide

Cat No.: BS3209P

Background

The sense of taste provides animals with valuable information about the quality and nutritional value of food. There are four widely accepted categories of taste perception: sweet, bitter, salty and sour. A controversial fifth taste, known as umami or monosodium glutamate (MSG), has also been described. A family of G protein-coupled receptors are involved in taste perception and include T1R, which is involved in sweet and umami taste perception, and T2R, which is involved in bitter taste perception. The T1R family consists of three members: T1R1, T1R2 and T1R3. These proteins form heterodimers, which alter the selectivity of the subunits. The T1R2 and T1R3 heterodimer functions as a receptor for sweet taste, and recognizes several sweet-tasting molecules such as sucrose, saccharin, dulcin and acesulfame-K. The T1R1 and T1R3 heterodimer recognizes L-amino acids to perceive umami taste. Sweet taste transduction is carried out by two pathways. First, sucrose and other sugars activate Gas via the T1Rs, which activates adenylyl cyclase to generate cAMP.

Swiss-Prot

Q7RTX0

Applications

Blocking

Specificity

This peptide can be used with studies using BS3209 T1R3 (V365) pAb.

Purification & Purity

Synthetic peptide T1R3 (V365). (Note: the amino acid sequence is proprietary). The purity is > 98%.

Product

1 mg/ml in DI water.

Storage & Stability

Store at 4 °C short term. Aliquot and store at -20 °C long term. Avoid freeze-thaw cycles.

Research Use

For research use only, not for use in diagnostic procedure.

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