



Rabbit Anti-GPR71 antibody

SL9599R

Product Name:	GPR71
Chinese Name:	G protein-coupled receptor71抗体
Alias:	GPCR TAS1R2; G protein coupled receptor 71; G-protein coupled receptor 71; GPR71; Sweet taste receptor T1R2; T1R2; TAS1R2; Taste receptor type 1 member 2; TR2; TS1R2_HUMAN; GPCR TAS1R2.
Organism Species:	Rabbit
Clonality:	Polyclonal
React Species:	Human,Mouse,Rat,Dog,Cow,
Applications:	ELISA=1:500-1000IHC-P=1:400-800IHC-F=1:400-800ICC=1:100-500IF=1:100-500 (Paraffin sections need antigen repair) not yet tested in other applications. optimal dilutions/concentrations should be determined by the end user.
Molecular weight:	95kDa
Cellular localization:	The cell membrane
Form:	Lyophilized or Liquid
Concentration:	1mg/ml
immunogen:	KLH conjugated synthetic peptide derived from human GPR71/T1R2:265-370/839<Extracellular>
Lsotype:	IgG
Purification:	affinity purified by Protein A
Storage Buffer:	0.01M TBS(pH7.4) with 1% BSA, 0.03% Proclin300 and 50% Glycerol.
Storage:	Store at -20 °C for one year. Avoid repeated freeze/thaw cycles. The lyophilized antibody is stable at room temperature for at least one month and for greater than a year when kept at -20°C. When reconstituted in sterile pH 7.4 0.01M PBS or diluent of antibody the antibody is stable for at least two weeks at 2-4 °C.
PubMed:	PubMed
Product Detail:	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 includes 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 (1-4). These proteins form heterodimers, which alters the selectivity of the subunits (1-4). 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 (1-4). The T1R1 and T1R3 heterodimer recognizes L-amino-acids to perceive umami taste. Sweet taste transduction is carried out by two pathways (2). First, sucrose and other sugars activate Gas via the T1Rs, which activates adenylyl cyclase to generate cAMP. Artificial sweeteners bind to either Gbg or Gaq coupled T1Rs to activate PLCb2 and generate IP3 and DAG. Both pathways ultimately lead to neurotransmitter release. The mouse T1R3 gene maps to chromosome 4 near the Sac locus, a primary determinant of sweet preference in mice, and it is expressed in a subset of taste cells in circumvallate, foliate, and fungiform taste papillae.

Function:

GPCR TAS1R2 is a putative taste receptor. It recognizes diverse natural and synthetic sweeteners.

Subcellular Location:

Cell Membrane: Multi-pass membrane protein

Similarity:

Belongs to the G-protein coupled receptor 3 family. TAS1R subfamily.

SWISS:

Q8TE23

Gene ID:

80834

Database links:

[Entrez Gene: 80834](#)Human

[Omim: 606226](#)Human

[SwissProt: Q8TE23](#)Human

[Unigene: 553548](#)Human

Important Note:

This product as supplied is intended for research use only, not for use in human, therapeutic or diagnostic applications.