



Recombinant Chicken Cathepsin B (CTSB)

Product Code	CSB-YP006185CH
Storage	Store at -20°C, for extended storage, conserve at -20°C or -80°C.
Uniprot No.	P43233
Product Type	Recombinant Protein
Immunogen Species	Gallus gallus (Chicken)
Purity	>85% (SDS-PAGE)
Sequence	L PDTFDTRKQW PNCPTISEIR DQGSCGSCWA FGAVEAISDR ICVHTNAKVS VEVSAEDLLS CCGFECGMGC NGGYPSGAWR YWTERGLVSG GLYDSHVGCR AYTIPPCEHH VNGSRPPCTG EGGETPRCSR HCEPGYSPSY KEDKHYGITS YGVPRSEKEI MAEIYKNGPV EGAFIVYEDF LMYKSGVYQH VSGEQVGGHA IRILGWGVEN GTPYWLAANS WNTDWGITGF FKILRGEDHC GIESEIVAGV PRMEQYWTRV
Source	Yeast
Target Names	CTSB
Protein Names	Recommended name: Cathepsin B EC= 3.4.22.1 Alternative name(s): Cathepsin B1 Cleaved into the following 2 chains: 1. Cathepsin B light chain 2. Cathepsin B heavy chain
Expression Region	80-340
Notes	Repeated freezing and thawing is not recommended. Store working aliquots at 4°C for up to one week.
Tag Info	Tag type will be determined during the manufacturing process.
Protein Length	Full Length of Mature Protein
Target Details	This protein is a lysosomal cysteine proteinase composed of a dimer of disulfide-linked heavy and light chains, both produced from a single protein precursor. It is also known as amyloid precursor protein secretase and is involved in the proteolytic processing of amyloid precursor protein (APP). Incomplete proteolytic processing of APP has been suggested to be a causative factor in Alzheimer disease, the most common cause of dementia. Overexpression of the encoded protein, which is a member of the peptidase C1 family, has been associated with esophageal adenocarcinoma and other tumors. At least five transcript variants encoding the same protein have been found for this gene.
Reconstitution	We recommend that this vial be briefly centrifuged prior to opening to bring the contents to the bottom. Please reconstitute protein in deionized sterile water to a concentration of 0.1-1.0 mg/mL. We recommend to add 5-50% of glycerol (final concentration) and aliquot for long-term storage at -20°C/-80°C. Our default final concentration of glycerol is 50%. Customers could use it as reference.
Shelf Life	The shelf life is related to many factors, storage state, buffer ingredients, storage temperature and the stability of the protein itself.



Generally, the shelf life of liquid form is 6 months at -20°C/-80°C. The shelf life of lyophilized form is 12 months at -20°C/-80°C.