



# Recombinant Chicken Collagen alpha-1 (XII) chain (COL12A1), partial

<b>Product Code</b>	CSB-BP005719CH
<b>Storage</b>	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.
<b>Uniprot No.</b>	P13944
<b>Product Type</b>	Recombinant Protein
<b>Immunogen Species</b>	Gallus gallus (Chicken)
<b>Purity</b>	>85% (SDS-PAGE)
<b>Sequence</b>	DLVFLVDGWSVGRNFRYILDFMVALVSAFDIGEEKTRVGVVQYSSDTRTEF NLNQYFRRSDLLDAIKRIPYKGGNTMTGEAIDYLVKNTFTESAGARKGFPKVAI VITDGKAQDEVEIPARELRNIGVEVFSLGIKAADAKELKLIASQPSLKHVFNVAN FDGIVDIQNEI
<b>Research Area</b>	Others
<b>Source</b>	Baculovirus
<b>Target Names</b>	COL12A1
<b>Protein Names</b>	Recommended name: Collagen alpha-1(XII) chain Alternative name(s): Fibrochimerin
<b>Expression Region</b>	139-311aa
<b>Notes</b>	Repeated freezing and thawing is not recommended. Store working aliquots at 4? for up to one week.
<b>Tag Info</b>	Tag type will be determined during the manufacturing process.
<b>Protein Length</b>	Partial
<b>Target Details</b>	This gene encodes the alpha chain of type XII collagen, a member of the FACIT (fibril-associated collagens with interrupted triple helices) collagen family. Type XII collagen is a homotrimer found in association with type I collagen, an association that is thought to modify the interactions between collagen I fibrils and the surrounding matrix. Alternatively spliced transcript variants encoding different isoforms have been identified.
<b>Reconstitution</b>	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.
<b>Shelf Life</b>	The shelf life is related to many factors, storage state, buffer ingredients, storage temperature and the stability of the protein itself.



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