



Recombinant *Saccharomyces cerevisiae* Very long-chain fatty acid transport protein (FAT1), partial

Product Code	CSB-EP327801SVG1
Storage	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.
Uniprot No.	P38225
Product Type	Recombinant Protein
Immunogen Species	<i>Saccharomyces cerevisiae</i> (strain ATCC 204508 / S288c) (Baker's yeast)
Purity	>85% (SDS-PAGE)
Source	E.coli
Target Names	FAT1
Protein Names	Recommended name: Very long-chain fatty acid transport protein
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	Partial
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.