



# Recombinant *Saccharomyces cerevisiae* Maltose permease MAL31 (MAL31), partial

<b>Product Code</b>	CSB-EP339922SVG
<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>	P38156
<b>Product Type</b>	Recombinant Protein
<b>Immunogen Species</b>	<i>Saccharomyces cerevisiae</i> (strain ATCC 204508 / S288c) (Baker's yeast)
<b>Purity</b>	>85% (SDS-PAGE)
<b>Source</b>	<i>E. coli</i>
<b>Target Names</b>	MAL31
<b>Protein Names</b>	Recommended name: Maltose permease MAL31 Alternative name(s): Maltose transport protein MAL31
<b>Notes</b>	Repeated freezing and thawing is not recommended. Store working aliquots at 4°C for up to one week.
<b>Tag Info</b>	Tag type will be determined during the manufacturing process.
<b>Protein Length</b>	Partial
<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. 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.