



# Recombinant Chicken Calbindin (CALB1)

<b>Product Code</b>	CSB-EP004432CH
<b>Storage</b>	Store at -20°C, for extended storage, conserve at -20°C or -80°C.
<b>Uniprot No.</b>	P04354
<b>Product Type</b>	Recombinant Protein
<b>Immunogen Species</b>	Gallus gallus (Chicken)
<b>Purity</b>	>85% (SDS-PAGE)
<b>Sequence</b>	TAETHLQGV EISAAQFFEI WHHYDSDGNG YMDGKELQNF IQELQQARKK AGLDLTPEMK AFVDQYGKAT DGKIGIVELA QVLPTEENFL LFFRCQQLKS SEDFMQTWRK YDSDHSGFID SEELKSFLKD LLQKANKQIE DSKLTEYTEI MLRMFDANND GKLELTELAR LLPVQENFLI KFQGVKMAK EFNKAFEMYD QDNGYIDEN ELDALLKDLK EKNKKELDIN NLATYKKSIM ALSDGGKLYR AELALILCAE EN
<b>Source</b>	E.coli
<b>Target Names</b>	CALB1
<b>Protein Names</b>	Recommended name: Calbindin Alternative name(s): Calbindin D28 D-28K Vitamin D-dependent calcium-binding protein, avian-type
<b>Expression Region</b>	2-262
<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>	Full Length of Mature Protein
<b>Target Details</b>	Calbindin is a calcium-binding protein belonging to the troponin C superfamily. It was originally described as a 27-kD protein induced by vitamin D in the duodenum of the chick. In the brain, its synthesis is independent of vitamin-D-derived hormones. Calbindin contains 4 active calcium-binding domains, and 2 modified domains that presumably have lost their calcium-binding capacity. The neurons in brains of patients with Huntington disease are calbindin-depleted.
<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.