



Recombinant Chicken Cathepsin L1 (CTSL1)

Product Code	CSB-EP006193CH
Storage	Store at -20°C, for extended storage, conserve at -20°C or -80°C.
Uniprot No.	P09648
Product Type	Recombinant Protein
Immunogen Species	Gallus gallus (Chicken)
Purity	≥85% (SDS-PAGE)
Sequence	APRSVDWREK GYVTPVKDQG QCGSCWAFST TGALEGQHFR TKGKLVSLSE QNLVDCSRPE GNQGCNGGLM DQAFQYVQDN GGIDSEESYP YTAKDDEDCR YKAEYNAAND TGFVDIPQGH ERALMKAVAS VGPVSVAIDA GHSSFQFYQS GIYYEPDCSS EDLDHGVLLV V GYGFEQ
Source	E.coli
Target Names	CTSL
Protein Names	Recommended name: Cathepsin L1 EC= 3.4.22.15 Cleaved into the following 2 chains: 1. Cathepsin L1 heavy chain 2. Cathepsin L1 light chain
Expression Region	1-176
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 protein
Target Details	This protein is a lysosomal cysteine proteinase that plays a major role in intracellular protein catabolism. Its substrates include collagen and elastin, as well as alpha-1 protease inhibitor, a major controlling element of neutrophil elastase activity. The encoded protein has been implicated in several pathologic processes, including myofibril necrosis in myopathies and in myocardial ischemia, and in the renal tubular response to proteinuria. This protein, which is a member of the peptidase C1 family, is a dimer composed of disulfide-linked heavy and light chains, both produced from a single protein precursor. At least two 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.