



# Recombinant Macaca mulatta (Rhesus macaque) Agouti-signaling protein (ASIP)

<b>Product Code</b>	CSB-EP002212MOW-B
<b>Storage</b>	Store at -20°C, for extended storage, conserve at -20°C or -80°C.
<b>Uniprot No.</b>	A1YL67
<b>Product Type</b>	Recombinant Protein
<b>Immunogen Species</b>	Macaca mulatta (Rhesus macaque)
<b>Purity</b>	≥85% (SDS-PAGE)
<b>Sequence</b>	HLPPEEKL RDDRSLRSNS SVNLLDFPSV SIMALNKNSK EISRKEAEKK RSSKKEASKM KVARPRTPLS APCVATRDSC KPPAPACCDP CASCQCRFFR SACSCRVLSL NC
<b>Source</b>	E.coli
<b>Target Names</b>	ASIP
<b>Protein Names</b>	Recommended name: Agouti-signaling protein Short name= ASP Alternative name(s): Agouti switch protein
<b>Expression Region</b>	23-132
<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>	In mice, the agouti gene encodes a paracrine signaling molecule that causes hair follicle melanocytes to synthesize pheomelanin, a yellow pigment, instead of the black or brown pigment, eumelanin. Pleiotropic effects of constitutive expression of the mouse gene include adult-onset obesity, increased tumor susceptibility, and premature infertility. This gene is highly similar to the mouse gene and encodes a secreted protein that may (1) affect the quality of hair pigmentation, (2) act as a pharmacological antagonist of alpha-melanocyte-stimulating hormone, (3) play a role in neuroendocrine aspects of melanocortin action, and (4) have a functional role in regulating lipid metabolism in adipocytes.
<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.