



Recombinant *Saccharomyces cerevisiae* Reduced viability upon starvation protein 161 (RVS161)

Product Code	CSB-YP326203SVG
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.	P25343
Product Type	Recombinant Protein
Immunogen Species	<i>Saccharomyces cerevisiae</i> (strain ATCC 204508 / S288c) (Baker's yeast)
Purity	>85% (SDS-PAGE)
Sequence	MSWEGFKKAI NRAGHSVIK NVDKTIDKEY DMEERRYKVL QRAGEALQKE AKGFLDSLRA VTASQTIAE VISNLYDDSK YVAGGGYNVG NYYLQCVQDF DSETVKQLDG PLRETVLDPI TKFSTYFKEI EEAIKKRDHK KQDFDAAKAK VRRLVDPKPAK DASKLPRAEK ELSLAKDIFE NLNNQLKTEL PQLVSLRVPY FDPSFEALIK IQLRFCTDGY TRLAQIQQYL DQQRDDYAN GLLDTKIEEL LGQMTSLDIC ALGIK
Source	Yeast
Target Names	RVS161
Protein Names	Recommended name: Reduced viability upon starvation protein 161
Expression Region	1-265
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
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.