



Recombinant Guinea pig Chymase (CMA1)

Product Code	CSB-MP005599GU
Storage	Store at -20°C, for extended storage, conserve at -20°C or -80°C.
Uniprot No.	A7WPL7
Product Type	Recombinant Protein
Immunogen Species	Cavia porcellus (Guinea pig)
Purity	>85% (SDS-PAGE)
Sequence	VIGGTECKP HSRPYMAYLE IVSSEGYEKD CGGFLIRRNF VLTAHCAGR SLTVNLGVHN KMKEDTWQR LKVIKQFLHP NYNSSVLLHD IMLLKLEKKA NLTLAVGTLP LPPECNFLTGRMCRAGWG RTNVEEPASD TLQEVKLRML DPQACKHFVN FNHNLQLCVG NPRKRKSVFK GDSGGPLLCA GIAQGIVSYA HRNAKPPVVF TRISHYRPWI NKILKAN
Source	Mammalian cell
Target Names	CMA1
Protein Names	Recommended name: Chymase EC= 3.4.21.39 Alternative name(s): Alpha-chymase
Expression Region	22-247
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 of Mature Protein
Target Details	This gene product is a chymotryptic serine proteinase that belongs to the peptidase family S1. It is expressed in mast cells and thought to function in the degradation of the extracellular matrix, the regulation of submucosal gland secretion, and the generation of vasoactive peptides. In the heart and blood vessels, this protein, rather than angiotensin converting enzyme, is largely responsible for converting angiotensin I to the vasoactive peptide angiotensin II. Angiotensin II has been implicated in blood pressure control and in the pathogenesis of hypertension, cardiac hypertrophy, and heart failure. Thus, this gene product is a target for cardiovascular disease therapies. This gene maps to 14q11.2 in a cluster of genes encoding other proteases.
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.