



Recombinant *Saccharomyces cerevisiae* Protein ERP5 (ERP5), partial, Yeast

Product Code	CSB-YP334482SVG
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.	P38819
Product Type	Recombinant Protein
Immunogen Species	<i>Saccharomyces cerevisiae</i> (strain ATCC 204508 / S288c) (Baker's yeast)
Purity	>85% (SDS-PAGE)
Source	Yeast
Target Names	ERP5
Protein Names	Recommended name: Protein ERP5
Notes	Repeated freezing and thawing is not recommended. Store working aliquots at 4°C for up to one week.
Tag Info	N-terminal His-tagged Tag-Free
Protein Length	full length protein
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.