



Recombinant *Saccharomyces cerevisiae* DNA damage response protein WSS1 (WSS1)

Product Code	CSB-EP334485SVG-B
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.	P38838
Product Type	Recombinant Protein
Immunogen Species	<i>Saccharomyces cerevisiae</i> (strain ATCC 204508 / S288c) (Baker's yeast)
Purity	>85% (SDS-PAGE)
Sequence	MKTEGIKSPS AKYHDMAGSQ RIPHKNPHIQ KVAVLQSKPN KEDALNLIKE IAHKVSYLMK ENHFKVTNLV EFYPRDQRLG GMNVNHGSKI MLRLRCSTDE FQFLPMECIM GTMLHELTHN LFGPHDKKFFY NKLDELIGRQ WVIEQRGLYD TFLGNGQRLG GRANLRSNRY PMTGISTNTG IVRKRKGKGVK LGSLHPEGIS SIDRGNSPRE LAAFAAERRY RDDRWCGETK NNKDQIISDN ISSSLEVIL DDDDEVLPGD TLIEVIDLT
Source	E.coli
Target Names	WSS1
Protein Names	Recommended name: DNA damage response protein WSS1 Alternative name(s): Weak suppressor of SMT3 protein 1
Expression Region	1-269
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.