



Recombinant Chicken Nuclear factor NF-kappa-B p105 subunit (NFKB1), partial

Product Code	CSB-BP015759CH
Storage	Store at -20°C, for extended storage, conserve at -20°C or -80°C.
Uniprot No.	Q04861
Product Type	Recombinant Protein
Immunogen Species	Gallus gallus (Chicken)
Purity	>85% (SDS-PAGE)
Source	Baculovirus
Target Names	NFKB1
Protein Names	Recommended name: Nuclear factor NF-kappa-B p105 subunit Alternative name(s): Nuclear factor of kappa light polypeptide gene enhancer in B-cells 1 Cleaved into the following chain: 1. Nuclear factor NF-kappa-B p50 subunit
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	Partial
Target Details	<p>This gene encodes a 105 kD protein which can undergo cotranslational processing by the 26S proteasome to produce a 50 kD protein. The 105 kD protein is a Rel protein-specific transcription inhibitor and the 50 kD protein is a DNA binding subunit of the NF-kappa-B (NFKB) protein complex. NFKB is a transcription regulator that is activated by various intra- and extra-cellular stimuli such as cytokines, oxidant-free radicals, ultraviolet irradiation, and bacterial or viral products. Activated NFKB translocates into the nucleus and stimulates the expression of genes involved in a wide variety of biological functions. Inappropriate activation of NFKB has been associated with a number of inflammatory diseases while persistent inhibition of NFKB leads to inappropriate immune cell development or delayed cell growth. Two transcript variants encoding different isoforms have been found for this gene.</p>
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.