



# Recombinant Bovine Myristoylated alanine-rich C-kinase substrate (MARCKS)

<b>Product Code</b>	CSB-EP013493BO-B
<b>Storage</b>	Store at -20°C, for extended storage, conserve at -20°C or -80°C.
<b>Uniprot No.</b>	P12624
<b>Product Type</b>	Recombinant Protein
<b>Immunogen Species</b>	Bos taurus (Bovine)
<b>Purity</b>	>85% (SDS-PAGE)
<b>Sequence</b>	GAQFSKTAA KGEATAERPG EAAVASSPSK ANGQENGHVK VNGDASPAAA EPGAKEELQA NGSAPAADKE EPAAAGSGAA SPAAAEKDEP AAAAPDAGAS PVEKEAPVEG EAAEPGSPTA AEGEAASAAS STSSPKAEDG ATPSPSNETP KKKKKRFSFK KSKFLSGFSF KKNKKEAGEG GEAEGAAGAS AEGGKDEASG GAAAAGEAG AAPGEPTAAP GEEAAAGEEG AAGGDPQEAQ PEEAAVAPEK PPASEEAKAV EEPSKAEKA EEAGVSAAGC EAPSAAGPGV PPEQEAAPAE EAAAAPASSA CAAPSQEAQP ECSPEAPPAE AAE
<b>Source</b>	E.coli
<b>Target Names</b>	MARCKS
<b>Protein Names</b>	Recommended name: Myristoylated alanine-rich C-kinase substrate Short name= MARCKS Alternative name(s): ACAMP-81
<b>Expression Region</b>	2-333
<b>Notes</b>	Repeated freezing and thawing is not recommended. Store working aliquots at 4°C for up to one week.
<b>Tag Info</b>	Tag type will be determined during the manufacturing process.
<b>Protein Length</b>	Full Length of Mature Protein
<b>Target Details</b>	This protein is a substrate for protein kinase C. It is localized to the plasma membrane and is an actin filament crosslinking protein. Phosphorylation by protein kinase C or binding to calcium-calmodulin inhibits its association with actin and with the plasma membrane, leading to its presence in the cytoplasm. The protein is thought to be involved in cell motility, phagocytosis, membrane trafficking and mitogenesis.
<b>Reconstitution</b>	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.
<b>Shelf Life</b>	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.