



# Recombinant Chicken Lamin-B1 (LMNB1), partial

<b>Product Code</b>	CSB-EP013004CH
<b>Storage</b>	Store at -20°C, for extended storage, conserve at -20°C or -80°C.
<b>Uniprot No.</b>	P14731
<b>Product Type</b>	Recombinant Protein
<b>Immunogen Species</b>	Gallus gallus (Chicken)
<b>Purity</b>	>85% (SDS-PAGE)
<b>Source</b>	E.coli
<b>Target Names</b>	LMNB1
<b>Protein Names</b>	Recommended name: Lamin-B1
<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>	Partial
<b>Target Details</b>	The nuclear lamina consists of a two-dimensional matrix of proteins located next to the inner nuclear membrane. The lamin family of proteins make up the matrix and are highly conserved in evolution. During mitosis, the lamina matrix is reversibly disassembled as the lamin proteins are phosphorylated. Lamin proteins are thought to be involved in nuclear stability, chromatin structure and gene expression. Vertebrate lamins consist of two types, A and B. This gene encodes one of the two B type proteins, B1.
<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.