



Recombinant Guinea pig Coagulation factor IX (F9)

Product Code	CSB-YP007936GU
Storage	Store at -20°C, for extended storage, conserve at -20°C or -80°C.
Uniprot No.	P16295
Product Type	Recombinant Protein
Immunogen Species	Cavia porcellus (Guinea pig)
Purity	>85% (SDS-PAGE)
Sequence	RVSIPSVSKE HNRANAIFSR MGYVNFTDDE TIWDDNDDDE TIWDNSTEST KPSDEFFRVV GGEDAKPGQF PWQVLLNGET EAFCGGSIVN EKWIVTAAHC ILPGIKIEVV AGKHNIKKE DTEQRRNVTQ IILHHSYNAS FNKYSHDIAL LELDKPLSLN SYVTPICIAN REYTNIFLKF GAGYVSGWGK LFSQGRASI LQYLRVPLVD RATCLRSTKF TIYNNMFCAG FHEGGRDSCQ GDSGGPHVTE VEGTNFLTGI ISWGEECAMK GKYGIYTKVS RYVNW
Source	Yeast
Target Names	F9
Protein Names	Recommended name: Coagulation factor IX EC= 3.4.21.22 Alternative name(s): Christmas factor
Expression Region	1-285
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
Target Details	This gene encodes vitamin K-dependent coagulation factor IX that circulates in the blood as an inactive zymogen. This factor is converted to an active form by factor XIa, which excises the activation peptide and thus generates a heavy chain and a light chain held together by one or more disulfide bonds. The role of this activated factor IX in the blood coagulation cascade is to activate factor X to its active form through interactions with Ca ²⁺ ions, membrane phospholipids, and factor VIII. Alterations of this gene, including point mutations, insertions and deletions, cause factor IX deficiency, which is a recessive X-linked disorder, also called hemophilia B or Christmas disease.
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.