



Recombinant *Saccharomyces cerevisiae* 26S proteasome complex subunit SEM1 (SEM1)

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|--------------------------|---|
| Product Code | CSB-EP528508SVG-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. | O94742 |
| Product Type | Recombinant Protein |
| Immunogen Species | <i>Saccharomyces cerevisiae</i> (strain ATCC 204508 / S288c) (Baker's yeast) |
| Purity | >85% (SDS-PAGE) |
| Sequence | STDVAAAQA QSKIDLTKKK NEEINKKSLE EDDEFEDFPI DTWANGETIK SNAVQTNIW EENWDDVEVD DDFTNELKAE LDRYKRENQ |
| Source | E.coli |
| Target Names | SEM1 |
| Protein Names | Recommended name: 26S proteasome complex subunit SEM1 |
| Expression Region | 2-89 |
| 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 of Mature 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. |