



Recombinant *Saccharomyces cerevisiae* Repression factor of MSEs protein 1 (RFM1)

Product Code	CSB-YP618576SVG
Abbreviation	RFM1
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.	Q12192
Product Type	Recombinant Protein
Immunogen Species	<i>Saccharomyces cerevisiae</i> (strain ATCC 204508 / S288c) (Baker's yeast)
Purity	>85% (SDS-PAGE)
Sequence	MSTNTEIKN SDLQSLINDK RRLINEIKDF NKSIKPLEFE SYQDYFLIKT FKKGISASGH VDIDSLRNKE YGIYYKKIKR NSTQEVGEPI PRNTSSSSSS TRSNSSADIS DTEYSGENTP TTTGAASRRR RTRSRAIQRE NSLPASLPSI SEANANNDDV TISEINGSEL PFPIPISEVE NIDIASDITE RDGIRRRSSR ISERDKRRSQ SRLGSEEDDEE GDGHGDEGE TKIQDLYESL VPKILESRRR SDWILPPKAR YTPEKQMRK PSFKSIKINE LVGNKRIRSI LSRFEGGVAG IRKRDWDSTQ
Source	Yeast
Target Names	RFM1
Protein Names	Recommended name: Repression factor of MSEs protein 1
Expression Region	1-310
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
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.