



# Recombinant Bovine Non-muscle caldesmon (CALD1)

<b>Product Code</b>	CSB-BP636698BO
<b>Abbreviation</b>	CALD1
<b>Storage</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.
<b>Uniprot No.</b>	Q27976
<b>Product Type</b>	Recombinant Protein
<b>Immunogen Species</b>	Bos taurus (Bovine)
<b>Purity</b>	>85% (SDS-PAGE)
<b>Sequence</b>	QTSEKEGRSE SRQERQEELE TEIVTKSHQK NDWMEAEKK KEEKEKEEEEE EEKPKPGSIE ENQLKDEKTK KDKESKNILS LCL
<b>Source</b>	Baculovirus
<b>Target Names</b>	CALD1
<b>Protein Names</b>	Recommended name: Non-muscle caldesmon Short name= CDM Alternative name(s): L-caldesmon
<b>Expression Region</b>	1-83
<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 protein
<b>Target Details</b>	This gene encodes a calmodulin- and actin-binding protein that plays an essential role in the regulation of smooth muscle and nonmuscle contraction. The conserved domain of this protein possesses the binding activities to Ca(2+)-calmodulin, actin, tropomyosin, myosin, and phospholipids. This protein is a potent inhibitor of the actin-tropomyosin activated myosin MgATPase, and serves as a mediating factor for Ca(2+)-dependent inhibition of smooth muscle contraction. Alternative splicing of this gene results in multiple transcript variants encoding distinct isoforms.
<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.



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