



Recombinant Bovine Methionine adenosyltransferase 2 subunit beta (MAT2B)

Product Code	CSB-YP645883BO
Abbreviation	MAT2B
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.	Q29RI9
Product Type	Recombinant Protein
Immunogen Species	Bos taurus (Bovine)
Purity	>85% (SDS-PAGE)
Sequence	VGREKELSI HFVPGDCRLV EEEVNIPNRR VLITGATGLL GRAVYKEFQQ NNWHAVGCGF RRARPKFEQV NLLDSNAVHH IYDFQPHVI VHCAAERRPD VVENHPDAAS QLNVDASGNL AKEAAAIGAF LIYISSDYVF DGTNPPYREE DIPNPLNLYG KTKLEGEKAV LENNLGAAVL RIPVLYGEVE RLEESAVTIM FDKVQFSNKS ANMDHWQQR F PTHVKDVATV CRQLAEKRML DPSIKGTFHW SGNEQMTKYE MACAIADAFN LPSSHLPIT DSPVVGARQP RNAQLDCSRL ETLGIGQRTP FRIGIKESLW PFLIDKRWRQ TVFH
Source	Yeast
Target Names	MAT2B
Protein Names	Recommended name: Methionine adenosyltransferase 2 subunit beta Alternative name(s): Methionine adenosyltransferase II beta Short name= MAT II beta
Expression Region	2-334
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
Target Details	This protein belongs to the methionine adenosyltransferase (MAT) family. MAT catalyzes the biosynthesis of S-adenosylmethionine from methionine and ATP. This protein is the regulatory beta subunit of MAT. Alternative splicing occurs at this locus and two transcript variants encoding distinct isoforms have been identified.
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

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