



Recombinant Pig Caveolin-2 (CAV2)

Product Code	CSB-YP649288PI
Abbreviation	CAV2
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.	Q2QLE2
Product Type	Recombinant Protein
Immunogen Species	Sus scrofa (Pig)
Purity	>85% (SDS-PAGE)
Sequence	MGLETEKADV QLFMDDDSYS RHSGVDYADP KKFVDPGTDR DPHRLNSNLK VGFEDVIAEP VSTHSFDKVV ICSHALFEIS KYVIYKFLTV FLAIPLAFAA GILFATLSCL HIWIIIPFVK TCLMVLPSVQ TIWKSVDVV IAPLCTSAGR SFSSVSLQLS HD
Source	Yeast
Target Names	CAV2
Protein Names	Recommended name: Caveolin-2
Expression Region	1-162
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 protein is a major component of the inner surface of caveolae, small invaginations of the plasma membrane, and is involved in essential cellular functions, including signal transduction, lipid metabolism, cellular growth control and apoptosis. This protein may function as a tumor suppressor. CAV1 and CAV2 are located next to each other on chromosome 7 and express colocalizing proteins that form a stable hetero-oligomeric complex. Two transcript variants encoding distinct isoforms have been identified for this gene. By using alternative initiation codons in the same reading frame, two isoforms (alpha and beta) are encoded by one transcript.
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.



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