



Recombinant Bovine Calcium/calmodulin-dependent protein kinase type II subunit beta (CAMK2B), partial

Product Code	CSB-YP662131BO
Abbreviation	CAMK2B
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.	Q3MHJ9
Product Type	Recombinant Protein
Immunogen Species	Bos taurus (Bovine)
Purity	>85% (SDS-PAGE)
Source	Yeast
Target Names	CAMK2B
Protein Names	Recommended name: Calcium/calmodulin-dependent protein kinase type II subunit beta Short name= CaM kinase II subunit beta Short name= CaMK-II subunit beta EC= 2.7.11.17
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	Partial
Target Details	The product of this gene belongs to the serine/threonine protein kinase family and to the Ca(2+)/calmodulin-dependent protein kinase subfamily. Calcium signaling is crucial for several aspects of plasticity at glutamatergic synapses. In mammalian cells, the enzyme is composed of four different chains: alpha, beta, gamma, and delta. The product of this gene is a beta chain. It is possible that distinct isoforms of this chain have different cellular localizations and interact differently with calmodulin. Eight transcript variants encoding eight distinct isoforms have been identified for this gene.
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.