



# Recombinant Chicken Protein AATF (AATF), partial

|                          |   |
|--------------------------|---|
| <b>Product Code</b>      | CSB-EP716945CH  |
| <b>Abbreviation</b>      | AATF  |
| <b>Storage</b>           | The shelf life is related to many factors, storage state, buffer ingredients, storage temperature and the stability of the protein itself.<br>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>       | Q5ZIM6  |
| <b>Product Type</b>      | Recombinant Protein   |
| <b>Immunogen Species</b> | Gallus gallus (Chicken)   |
| <b>Purity</b>            | >85% (SDS-PAGE)   |
| <b>Source</b>            | E.coli  |
| <b>Target Names</b>      | AATF  |
| <b>Protein Names</b>     | Recommended name: Protein AATF Alternative name(s): Apoptosis-antagonizing transcription factor   |
| <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>    | Partial   |
| <b>Target Details</b>    | This protein was identified on the basis of its interaction with MAP3K12/DLK, a protein kinase known to be involved in the induction of cell apoptosis. This gene product contains a leucine zipper, which is a characteristic motif of transcription factors, and was shown to exhibit strong transactivation activity when fused to Gal4 DNA binding domain. Overexpression of this gene interfered with MAP3K12 induced apoptosis. |
| <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.<br>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.  |