



Recombinant Chicken DNA damage-binding protein 2 (DDB2), partial

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| Product Code | CSB-EP723169CH-B |
| Abbreviation | DDB2 |
| 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. | Q5ZJL7 |
| Product Type | Recombinant Protein |
| Immunogen Species | Gallus gallus (Chicken) |
| Purity | >85% (SDS-PAGE) |
| Source | E.coli |
| Target Names | DDB2 |
| Protein Names | Recommended name: DNA damage-binding protein 2 Alternative name(s): Damage-specific DNA-binding protein 2 |
| 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 | This gene encodes a protein that is necessary for the repair of ultraviolet light-damaged DNA. This protein is the smaller subunit of a heterodimeric protein complex that participates in nucleotide excision repair, and this complex mediates the ubiquitylation of histones H3 and H4, which facilitates the cellular response to DNA damage. This subunit appears to be required for DNA binding. Mutations in this gene cause xeroderma pigmentosum complementation group E, a recessive disease that is characterized by an increased sensitivity to UV light and a high predisposition for skin cancer development, in some cases accompanied by neurological abnormalities. |
| 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. |