



# Recombinant Macaca mulatta Flotillin-1 (FLOT1)

<b>Product Code</b>	CSB-MP729227MOW
<b>Abbreviation</b>	FLOT1
<b>Storage</b>	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.
<b>Uniprot No.</b>	Q5TM70
<b>Product Type</b>	Recombinant Protein
<b>Immunogen Species</b>	Macaca mulatta (Rhesus macaque)
<b>Purity</b>	≥85% (SDS-PAGE)
<b>Sequence</b>	MFFTCTGPNEA MVSVSGFCRSP PVMVAGGRVF VLPCIQQIQR ISLNTLTLNV KSEKVYTRHG VPISVTGIAQ VKIQGQNKEM LAAACQMFLG KTEAEIAHIA LETLEGHQRA IMAHMTVEEI YKDRQKFSEQ VFKVASSDLV NMGISVVSYT LKDIHDDQDY LHSLGKARTA QVQKDARIGE AEAKRDAGIR EAKAKQEKVS AQYLSEIEMA KAQRDYELKK AAYDIEVNTR RAQADLAYQL QVAKTKQQIE EQRVQVQVVE RAQQVAVQEQ EIARREKELE ARVRKPAAEAE RYKLERLAEA EKSQIMQAE AEAESVRMRG EAEFAIGAR ARAEAEQMAK KAEAFQLYQE AAQLDMLLEK LPQVAEEISG PLTSANKITL VSSGSGTMGA AKVTGEVLDI LTRLPEsver LTGVSISQVN HKPLRTA
<b>Source</b>	Mammalian cell
<b>Target Names</b>	FLOT1
<b>Protein Names</b>	Recommended name: Flotillin-1
<b>Expression Region</b>	1-427
<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>	full length protein
<b>Target Details</b>	Caveolae are small domains on the inner cell membrane involved in vesicular trafficking and signal transduction. FLOT1 encodes a caveolae-associated, integral membrane protein. The function of flotillin 1 has not been determined.
<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. 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.