



# Recombinant Pig Heat shock protein beta-1 (HSPB1)

<b>Product Code</b>	CSB-EP732844PI
<b>Abbreviation</b>	HSPB1
<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>	Q5S1U1
<b>Product Type</b>	Recombinant Protein
<b>Immunogen Species</b>	Sus scrofa (Pig)
<b>Purity</b>	>85% (SDS-PAGE)
<b>Sequence</b>	MTERRVPFSL LRSPSWDPFR DWYPAHSRLF DQAFGLPRLP EEWSQWLSHS GWPGYVRPLP PPAIEGPAAV AAPAYSRLLS RQLSSGVSEI QQTADRWRVS LDVNHFAPEE LTVKTKDGVV EITGKHEERQ DEHGFISRCF TRKYTLPPGV DPTQVSSSL SPEGTLSVEAP LPKPATQSAE ITIPVTFEAR AQLGGTEAGK SEKPGTK
<b>Source</b>	E.coli
<b>Target Names</b>	HSPB1
<b>Protein Names</b>	Recommended name: Heat shock protein beta-1 Short name= HspB1 Alternative name(s): Heat shock 27 kDa protein Short name= HSP 27
<b>Expression Region</b>	1-207
<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>	This protein is induced by environmental stress and developmental changes. The encoded protein is involved in stress resistance and actin organization and translocates from the cytoplasm to the nucleus upon stress induction. Defects in this gene are a cause of Charcot-Marie-Tooth disease type 2F (CMT2F) and distal hereditary motor neuropathy (dHMN).
<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.



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