



Recombinant Bacillus cereus Septum formation protein Maf (maf)

Product Code	CSB-YP767409BAM
Abbreviation	maf
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.	Q817R9
Product Type	Recombinant Protein
Immunogen Species	Bacillus cereus (strain ATCC 14579 / DSM 31 / JCM 2152 / NBRC 15305 / NCIMB 9373 / NRRL B-3711)
Purity	≥85% (SDS-PAGE)
Sequence	MRKIILASGS PRRKELLELA SVPFEIVVSE VEETIGAYSS PSDIVMSLAL QKASAVAENN SDHIVLGADT IVTYESRILG KPSNEDEAKE MLQLLSGKTH EvyTGVAIIA KEKTVTFYER TEVTFWELTE EEIDTYVASK EPFDKAGSYG IQGKGSIFVQ NIQGDYYSVV GLPIARLVRE LKQFDIDVTH A
Source	Yeast
Target Names	maf
Protein Names	Recommended name: Septum formation protein Maf
Expression Region	1-191
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	full length protein
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.