



Recombinant Chicken Angiotensinogen (AGT)

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| Product Code | CSB-BP001463CH |
| Storage | Store at -20°C, for extended storage, conserve at -20°C or -80°C. |
| Uniprot No. | P67885 |
| Product Type | Recombinant Protein |
| Immunogen Species | Gallus gallus (Chicken) |
| Purity | ≥85% (SDS-PAGE) |
| Sequence | DRVYVHPFSL |
| Source | Baculovirus |
| Target Names | AGT |
| Protein Names | Recommended name: Angiotensinogen Alternative name(s): Serpin A8 Cleaved into the following 3 chains: 1. Angiotensin-1 Alternative name(s): Angiotensin I Short name= Ang I Angiotensin-2 Alternative name(s): Angiotensin II |
| Expression Region | 1-10 |
| 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 |
| Target Details | This protein, pre-angiotensinogen or angiotensinogen precursor, is expressed in the liver and is cleaved by the enzyme renin in response to lowered blood pressure. The resulting product, angiotensin I, is then cleaved by angiotensin converting enzyme (ACE) to generate the physiologically active enzyme angiotensin II. The protein is involved in maintaining blood pressure and in the pathogenesis of essential hypertension and preeclampsia. Mutations in this gene are associated with susceptibility to essential hypertension, and can cause renal tubular dysgenesis, a severe disorder of renal tubular development. Defects in this gene have also been associated with non-familial structural atrial fibrillation, and inflammatory bowel disease. |
| 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. |