



# Recombinant Zea mays Histone acetyltransferase type B catalytic subunit (HAT1)

<b>Product Code</b>	CSB-EP822605ZAX-B
<b>Abbreviation</b>	HAT1
<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>	Q8LPU4
<b>Product Type</b>	Recombinant Protein
<b>Immunogen Species</b>	Zea mays (Maize)
<b>Purity</b>	≥85% (SDS-PAGE)
<b>Sequence</b>	MALKQKDTDA AATATGTKKR RRVFFSDTDA GVEANECMKV FLVWNPGEVS SVDCTAIQPF DLNHFFGEDG KIYGYKNLKI NVWISAKSFH GYADVSFDET SDGGKGITDL KPVLQNIQGE NLVEKEEFLH TFSKECEYIR TAVTNGSAIK HDGSYESDPA VEIVRVELQG AAFLYSRLV PLVLLLVEGS TPIDIGEHW EMLLVVKKAT QEAGSKFELL GFAAVHNFYH YPESIRLRIS QILVLPYQG EGHGLGLEA INYIAQSENI YDVTIESPSD YLQYVRSSID CLRLLMFDPI KPALGAVLS LKETNLSKRA QSLRMVPPAD LMETVRQKLIK INKKQFLRCW EILVFLSLDS QDHKSMDNFR ACIYDRMKGE ILGSASGTNR KRLQMQPTSF NKEASFAVYW TQEIEDEDEQ TVEQQPEDLK TQEQQNELV DIQIEEAGV AKNVTSRCKD KMTELVVQ
<b>Source</b>	E.coli
<b>Target Names</b>	HAT1
<b>Protein Names</b>	Recommended name: Histone acetyltransferase type B catalytic subunit EC=2.3.1.48 Alternative name(s): Histone acetyltransferase HAT B Histone acetyltransferase HAT-B-p50
<b>Expression Region</b>	1-468
<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>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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