



# Recombinant Chicken Calpain-2 catalytic subunit (CAPN2), partial

<b>Product Code</b>	CSB-BP849716CH
<b>Abbreviation</b>	CAPN2
<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>	Q92178
<b>Product Type</b>	Recombinant Protein
<b>Immunogen Species</b>	Gallus gallus (Chicken)
<b>Purity</b>	≥85% (SDS-PAGE)
<b>Source</b>	Baculovirus
<b>Target Names</b>	CAPN2
<b>Protein Names</b>	Recommended name: Calpain-2 catalytic subunit EC= 3.4.22.53 Alternative name(s): Calcium-activated neutral proteinase 2 Short name= CANP 2 Calpain M-type Calpain-2 large subunit Millimolar-calpain Short name= M-cal
<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>	Partial
<b>Target Details</b>	The calpains, calcium-activated neutral proteases, are nonlysosomal, intracellular cysteine proteases. The mammalian calpains include ubiquitous, stomach-specific, and muscle-specific proteins. The ubiquitous enzymes consist of heterodimers with distinct large, catalytic subunits associated with a common small, regulatory subunit. This gene encodes the large subunit of the ubiquitous enzyme, calpain 2. Multiple heterogeneous transcriptional start sites in the 5' UTR have been reported. Two transcript variants encoding different isoforms have been found for this gene.
<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.