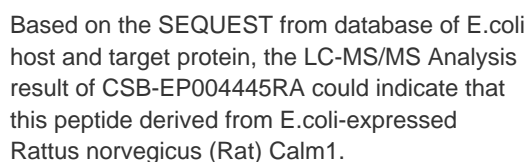
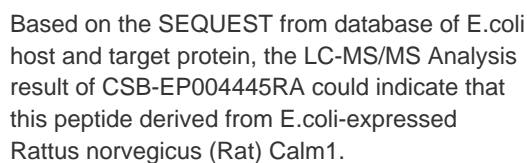
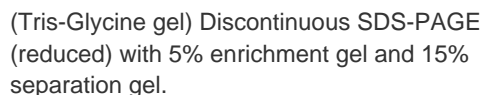




Recombinant Rat Calmodulin-1 (Calm1)

Product Code	CSB-EP004445RA
Relevance	Calmodulin mediates the control of a large number of enzymes, ion channels, aquaporins and other proteins through calcium-binding. Among the enzymes to be stimulated by the calmodulin-calcium complex are a number of protein kinases and phosphatases. Together with CCP110 and centrin, is involved in a genetic pathway that regulates the centrosome cycle and progression through cytokinesis. Mediates calcium-dependent inactivation of CACNA1C. Positively regulates calcium-activated potassium channel activity of KCNN2.
Abbreviation	Recombinant Rat Calm1 protein
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.	P0DP29
Product Type	Recombinant Protein
Immunogen Species	Rattus norvegicus (Rat)
Purity	Greater than 85% as determined by SDS-PAGE.
Sequence	ADQLTEEQIAEFKEAFSLFDKDGDTITTKELGTVMRSLGQNPTEAELQDMINE VDADGNGTIDFPEFLTMMARKMKDTSSEEEIREAFRVFDKDGNGYISAAELRH VMTNLGEKLTDEEVDEMIREADIDGDGQVNYEEFVQMMTAK
Research Area	Signal Transduction
Source	E.coli
Target Names	Calm1
Protein Names	Calm, Cam, Cam1, CaMl
Expression Region	2-149aa
Notes	Repeated freezing and thawing is not recommended. Store working aliquots at 4°C for up to one week.
Tag Info	N-terminal 6xHis-SUMO-tagged and C-terminal Myc-tagged
Mol. Weight	34.2 kDa
Protein Length	Full Length of Mature Protein
Image	



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.

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