Datasheet for ABIN6700583

SAE1 Protein (GST tag)

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Overview

Quantity:	20 µg
Target:	SAE1
Origin:	Human
Source:	Escherichia coli (E. coli)
Protein Type:	Recombinant
Purification tag / Conjugate:	This SAE1 protein is labelled with GST tag.
Application:	Western Blotting (WB)

Product Details

Purpose:	UBLE1A (SAE1) recombinant protein-GST fusion protein
Purification:	Recombinant full-length human UBLE1A (SAE1) was expressed by E. coli cells using an N-terminal Glutathione-S-Transferase fusion protein. The purity was determined to be >95% by densitometry.
Purity:	>95%

Target Details

Target:	SAE1
Alternative Name:	SAE1 (SAE1 Products)
Background:	Synonyms: SAE1, SUA1, HSPC140, AOS1, FLJ3091, HSPC140, SUMO-activating enzyme subunit 1 Background: UBLE1A (also known as SAE1) or SUMO1 activating enzyme subunit 1 is involved

Target Details

	in regulating protein structure and intracellular localization. SAE1 and UBA2 form a heterodimer that functions as a SUMO-activating enzyme for the sumoylation of proteins (1). The SAE1/SAE2 dimer functions in SUMO1 activation in a manner analogous to the single E1 ubiquitin-activating enzymes. The SAE2 inactivation may be a therapeutic strategy in MYC-driven cancers (2). UBLE1A Protein is ideal for investigators involved in Signaling Proteins, Ubiquitin Proteins, Cancer, Cell Cycle, and Neurobiology research.
NCBI Accession:	NM_005500

Application Details

Application Notes:	Western_Blot_Dilution: User Optimized Application_Note: UBLE1A Protein is suitable for use in Western Blot. Expect a band approximately ~65 kDa on specific lysates or tissues. Specific conditions for reactivity should be optimized by the end user.
Restrictions:	For Research Use only

Handling

Format:	Liquid
Concentration:	0.1 µg/µL
Buffer:	UBLE1A Protein is stored in 50 mM Tris-HCl, pH 7.5, 50 mM NaCl, 10 mM glutathione, 0.1 mM EDTA, 0.25 mM DTT, 0.1 mM PMSF, 25 % glycerol.
Storage:	-80 °C
Storage Comment:	Store product at -70°C. For optimal storage, aliquot target into smaller quantities after centrifugation and store at recommended temperature. For most favorable performance, avoid repeated handling and multiple freeze/thaw cycles.
Expiry Date:	12 months