

## Recombinant Human CSN3/CASK Protein (His Tag)

**Catalog No.** PKSH033471

**Note:** Centrifuge before opening to ensure complete recovery of vial contents.

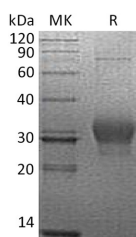
### Description

<b>Synonyms</b>	Kappa-Casein;CSN3;CASK;CSN10;CSNK
<b>Species</b>	Human
<b>Expression Host</b>	HEK293 Cells
<b>Sequence</b>	Glu21-Ala182
<b>Accession</b>	AAH10935.1
<b>Calculated Molecular Weight</b>	19.1 kDa
<b>Observed molecular weight</b>	24-36 kDa
<b>Tag</b>	C-His
<b>Bioactivity</b>	Not validated for activity

### Properties

<b>Purity</b>	> 95 % as determined by reducing SDS-PAGE.
<b>Endotoxin</b>	< 1.0 EU per µg of the protein as determined by the LAL method.
<b>Storage</b>	Generally, lyophilized proteins are stable for up to 12 months when stored at -20 to -80°C. Reconstituted protein solution can be stored at 4-8°C for 2-7 days. Aliquots of reconstituted samples are stable at < -20°C for 3 months.
<b>Shipping</b>	This product is provided as lyophilized powder which is shipped with ice packs.
<b>Formulation</b>	Lyophilized from a 0.2 µm filtered solution of 20mM PB, 150mM NaCl, pH 7.4. Normally 5% - 8% trehalose, mannitol and 0.01% Tween 80 are added as protectants before lyophilization. Please refer to the specific buffer information in the printed manual.
<b>Reconstitution</b>	Please refer to the printed manual for detailed information.

### Data



> 95 % as determined by reducing SDS-PAGE.

### Background

Kappa-Casein (CSN3) is a secreted protein that belongs to the Kappa-Casein family. CSN3 exists in heteromultimers that are composed of alpha-s 1casein and kappa casein linked by disulfide bonds. CSN3 is involved in a number of important

### For Research Use Only

physiological processes. In the gut, CSN3 protein is split into an insoluble peptide (para kappa-casein) and a soluble hydrophilic glycopeptide (caseinomacropeptide). Caseinomacropeptide is responsible for increased efficiency of digestion, prevention of neonate hypersensitivity to ingested proteins, and inhibition of gastric pathogens. Kappa-casein also stabilizes micelle formation, preventing casein precipitation in milk.