

PACO43487

Product Information

Size:

50ul

Reactivity:

Human, Mouse

Source:

Rabbit

Isotype:

IgG

Applications:

ELISA, WB

Recommended dilutions:

ELISA:1:2000-1:10000, WB:1:500-1:5000

Protein Background:

Pore-forming subunit of a voltage-gated ion channel required for sensory perception of sweet, bitter and umami tastes. Specifically present in type II taste bud cells, where it plays a central role in sweet, bitter and umami taste perception by inducing ATP release from the cell, ATP acting as a neurotransmitter to activate afferent neural gustatory pathways. Acts both as a voltage-gated and calcium-activated ion channel: mediates neuronal excitability in response to changes in extracellular Ca²⁺ concentration. Has poor ion selectivity and forms a wide pore (around 14 Angstroms) that mediates permeation of Ca²⁺, Na⁺ and K⁺, as well as permeation of monovalent anions. Acts as an activator of the ERK1 and ERK2 cascade. Triggers endoplasmic reticulum stress by reducing the calcium content of the endoplasmic reticulum. May indirectly control amyloid precursor protein (APP) proteolysis and aggregated amyloid-beta (Abeta) peptides levels in a Ca²⁺ dependent manner.

Gene ID:

CALHM1

Uniprot

Q8IU99

Synonyms:

Calcium homeostasis modulator protein 1 (Protein FAM26C), CALHM1, FAM26C

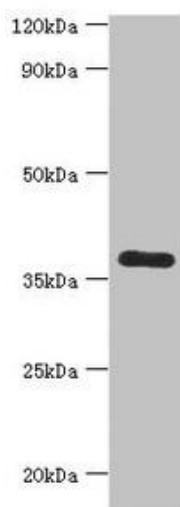
Immunogen:

Recombinant Human Calcium homeostasis modulator protein 1 protein (202-346AA).

Storage:

PBS with 0.02% sodium azide, 50% glycerol, pH7.3.

Product Images



Western blot. All lanes: Calcium homeostasis modulator protein 1 antibody at 7 μ g/ml + Mouse liver tissue. Secondary. Goat polyclonal to rabbit IgG at 1/10000 dilution. Predicted band size: 38 kDa. Observed band size: 38 kDa.