



# Recombinant *S. cerevisiae* Heat Shock Protein 104 (DAG3584)

This product is for research use only and is not intended for diagnostic use.

## PRODUCT INFORMATION

<b>Product Overview</b>	Recombinant <i>Saccharomyces cerevisiae</i> Heat Shock Protein 104
<b>Species</b>	<i>S. cerevisiae</i>
<b>Purity</b>	Greater than 90.0% as determined by: (a) Analysis by RP-HPLC. (b) Analysis by SDS-PAGE.
<b>Conjugate</b>	Unconjugated
<b>Preservative</b>	None
<b>Storage</b>	2-8°C short term, -20°C long term

## BACKGROUND

<b>Introduction</b>	<p><i>Saccharomyces cerevisiae</i> is a species of yeast. It is perhaps the most useful yeast, having been instrumental to winemaking, baking, and brewing since ancient times. It is believed that it was originally isolated from the skin of grapes (one can see the yeast as a component of the thin white film on the skins of some dark-color fruits such as plums; it exists among the waxes of the cuticle). It is one of the most intensively studied eukaryotic model organisms in molecular and cell biology, much like <i>Escherichia coli</i> as the model bacterium. It is the microorganism behind the most common type of fermentation. <i>S. cerevisiae</i> cells are round to ovoid, 5–10 micrometres in diameter. It reproduces by a division process known as budding.</p>
<b>Keywords</b>	<i>Saccharomyces cerevisiae</i> ; <i>S. cerevisiae</i>