

Product datasheet for **MR227492L3V**

Trpm5 (NM_020277) Mouse Tagged ORF Clone Lentiviral Particle

Product data:

Product Type:	Lentiviral Particles
Product Name:	Trpm5 (NM_020277) Mouse Tagged ORF Clone Lentiviral Particle
Symbol:	Trpm5
Synonyms:	9430099A16Rik; LTrpC-5; Ltrpc5; Mtr1
Mammalian Cell Selection:	Puromycin
Vector:	pLenti-C-Myc-DDK-P2A-Puro (PS100092)
Tag:	Myc-DDK
ACCN:	NM_020277
ORF Size:	3474 bp
ORF Nucleotide Sequence:	The ORF insert of this clone is exactly the same as(MR227492).
OTI Disclaimer:	The molecular sequence of this clone aligns with the gene accession number as a point of reference only. However, individual transcript sequences of the same gene can differ through naturally occurring variations (e.g. polymorphisms), each with its own valid existence. This clone is substantially in agreement with the reference, but a complete review of all prevailing variants is recommended prior to use. More info
OTI Annotation:	This clone was engineered to express the complete ORF with an expression tag. Expression varies depending on the nature of the gene.
RefSeq:	NM_020277.2 , NP_064673.2
RefSeq Size:	4383 bp
RefSeq ORF:	3477 bp
Locus ID:	56843
UniProt ID:	Q9J1H7
Cytogenetics:	7 F5



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Gene Summary:

Voltage-modulated Ca(2+)-activated, monovalent cation channel (VCAM) that mediates a transient membrane depolarization and plays a central role in taste transduction. Monovalent-specific, non-selective cation channel that mediates the transport of Na(+), K(+) and Cs(+) ions equally well. Activated directly by increases in intracellular Ca(2+), but is impermeable to it. Gating is voltage-dependent and displays rapid activation and deactivation kinetics upon channel stimulation even during sustained elevations in Ca(2+). Also activated by a fast intracellular Ca(2+) increase in response to inositol 1,4,5-triphosphate-producing receptor agonists. The channel is blocked by extracellular acidification. External acidification has 2 effects, a fast reversible block of the current and a slower irreversible enhancement of current inactivation. Is a highly temperature-sensitive, heat activated channel showing a steep increase of inward currents at temperatures between 15 and 35 degrees Celsius. Heat activation is due to a shift of the voltage-dependent activation curve to negative potentials. Activated by arachidonic acid in vitro. May be involved in perception of bitter, sweet and umami tastes. May also be involved in sensing semiochemicals.[UniProtKB/Swiss-Prot Function]