Active Native Lens Culinaris Agglutinin Protein, Rhodamine labeled

Cat. No. Lectin-1733L **Lot. No.** (See product label)

SPECIFICATION

Product Overview	This product is the Lens Culinaris Agglutinin and has sugar specificity against mannose and glucose. The excitation maximum is at 550 nm and the emission maximum is at 575 nm.
Species	Lens Culinaris
Source	Lens Culinaris
Description	Lens culinaris agglutinin is composed of four subunits - two of about 17 kDa and two of 8 kDa. LCA recognizes sequences containing α-linked mannose residues but recognizes additional sugars as part of the receptor structure, giving it a narrower specificity than Con A. An α-linked fucose residue attached to the N-acetylchitobiose portion of the core oligosaccharide significantly enhances affinity. By exploiting this narrower specificity, glycoproteins and glycopeptides can be subfractionated with LCA after initial isolation with Con A.
Form	10 mM HEPES, 0.15 M NaCl, pH 7.5, 0.08 % sodium azide, 0.1 mM Ca2+, 0.01 mM Mn2+
Bio-activity	Carbohydrate-Binding Specificity: Mannose and Glucose
Molecular Mass	50 kDa
Applications	Immunofluorescence, Glycobiology

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Usage	The recommended concentration range for use is 5-20 g/ml.
Storage	Refrigerate in the dark. If precipitate forms upon long term storage, warm to 37 centigrade. A precipitate may form during storage. This does not have a significant adverse effect on the product. If a precipitate forms upon long-term storage at 4 centigrade, warm to 37 centigrade. and centrifuge before use.
Concentration	5 mg/ml

GENE INFORMATION

Synonyms	Lectin; LCA; LcH
UniProt ID	P02870

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