

Active Native Lycopersicon Esculentum Lectin Protein, Agarose bound

Cat. No. Lectin-1800L **Lot. No.** (See product label)

SPECIFICATION

Product Overview	This product is the Agarose bound Tomato lectin from <i>Lycopersicon esculentum</i> and has sugar specificity against [GlcNAc]1-3, N-Acetylglucosamine.
Species	<i>Lycopersicon Esculentum</i>
Source	<i>Lycopersicon Esculentum</i>
Description	Tomato lectin is a very stable single subunit glycoprotein containing about 50 percent arabinose and galactose and may form multimeric aggregates in solution. Tomato lectin, although sharing some specificities with potato lectin, <i>Datura</i> lectin, and wheat germ agglutinin, has been reported to be dissimilar in many respects. LEL binds well to glycophorin and Tamm-Horsfall glycoprotein and has been used effectively to label vascular endothelium in rodents.
Form	10 mM HEPES, pH 7.5, 0.15 M NaCl, 0.08% sodium azide, 0.1 mM Ca ²⁺
Bio-activity	Inhibiting/Eluting Sugar: Chitin Hydrolysate
Molecular Mass	71 kDa
Applications	Glycobiology, Affinity Chromatography
Usage	<ol style="list-style-type: none"> 1, Wash gel thoroughly with buffer before use. 2, Recommended product for eluting glycoconjugates bound to this agarose-lectin:

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Glycoprotein Eluting Solution. Alternatively, Chitin hydrolysate can be used.
3, After use, wash the gel with several column volumes of buffered saline, then resuspend gel in buffered saline containing 0.08% sodium azide for storage.

Storage Refrigerate. DO NOT FREEZE.

Concentration 2.0 mg/ml of settled gel

GENE INFORMATION

Synonyms Lectin; LEL; TL; Tomato Lectin

UniProt ID [G9M5T0](#)

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