

Native Succinylated Wheat Germ Agglutinin Protein, Agarose bound

Lectin-1864W Wheat germ
Lot. No. (See product label)

Specification

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| Product Overview | This product is the Agarose bound succinylated Wheat Germ Agglutinin and has sugar specificity against N-Acetylglucosamine. |
| Description | This derivative has been reported to have properties distinct from the native lectin. Evidence suggests that Succinylated Wheat Germ agglutinin does not bind to sialic acid residues, unlike the native form, but retains its specificity toward N-acetylglucosamine. Using conjugates of the native lectin and the succinylated form can provide a system to distinguish between sialylated glycoconjugates and those containing only N-acetylglucosamine structures. |
| Source | Wheat germ |
| Species | Wheat germ |
| Form | 10 mM HEPES, pH 7.5, 0.15 M NaCl, 20 mM GlcNAc, 0.08% sodium azide |
| Bio-activity | Inhibiting/Eluting Sugar: Chitin Hydrolysate; or 500 mM N-acetylglucosamine with salt and/or acid elution generally required |
| Molecular Mass | 36 kDa |
| Applications | Glycobiology, Affinity Chromatography |
| Usage | 1, Wash gel thoroughly with buffer before use to remove sugar added to stabilize the lectin. 2, 0.5 M N-Acetyl-D-Glucosamine can be used to elute glycoconjugates which bind to this immobilized lectin. For those glycoconjugates having very high affinity for WGA, it may be necessary to lower the pH of the eluting sugar solution to pH 3.0 with acetic acid and increase the concentration of the GlcNAc. |
| Storage | Refrigerate. DO NOT FREEZE. |
| Concentration | 3.0 mg/ml of settled gel |
| Synonyms | Lectin; WGA; Succinylated WGA |

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