

Active Native Succinylated Wheat Germ Agglutinin Protein, Agarose bound

Cat. No. Lectin-1864W **Lot. No.** (See product label)

SPECIFICATION

Product Overview	This product is the Agarose bound succinylated Wheat Germ Agglutinin and has sugar specificity against N-Acetylglucosamine.
Species	Wheat germ
Source	Wheat Germ
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.
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

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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

GENE INFORMATION

Synonyms Lectin; WGA; Succinylated WGA

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