

Active Native Maclura Pomifera Lectin Protein

Cat. No. Lectin-1744M **Lot. No.** (See product label)

SPECIFICATION

Product Overview	This product is the Maclura Pomifera Lectin. The carbohydrate specificity of either type of subunit appears to be the same, preferring α -linked N-acetylgalactosamine structures.
Species	Maclura Pomifera
Source	Maclura Pomifera
Description	There appear to be two different chains in combinations giving rise to five isolectins. The carbohydrate specificity of either type of subunit appears to be the same, preferring α -linked N-acetylgalactosamine structures.
Bio-activity	Inhibiting Sugar: 500 mM galactose
Molecular Mass	44 kDa
Applications	Glycobiology, Mitogenic Stimulation
Storage	Refrigerate in the dark.
Reconstitution	Although many buffers can be employed for reconstituting and diluting this lectin, 10 mM HEPES buffered saline, pH 8.5, 0.1 mM Ca ²⁺ is recommended. For preserving solutions stored at 4 centigrade, 0.08% sodium azide can be used.

GENE INFORMATION

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Synonyms

Lectin; MPL

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