

Active Native Erythrina Cristagalli Lectin Protein, Agarose bound

Cat. No. Lectin-1772E **Lot. No.** (See product label)

SPECIFICATION

Product Overview	This product is the Agarose bound Erythrina Cristagalli Lectin and has sugar specificity to Galactose, N-Acetylgalactosamine, and Lactose.
Species	Erythrina cristagalli
Source	Erythrina cristagalli
Description	Erythrina cristagalli lectin consists of two different subunits of approximately 28 kDa and 26 kDa. The carbohydrate structure to which ECL binds is frequently found in membrane and serum glycoproteins of mammalian origin. Sialic acid substitution on this structure appears to prevent the lectin from binding. This specificity offers an opportunity to utilize agarose bound ECL to isolate or fractionate mammalian glycoproteins.
Form	10 mM HEPES, pH 7.5, 0.15 M NaCl, 0.1 mM Ca ²⁺ , 20 mM lactose, 0.08% sodium azide
Bio-activity	Inhibiting/Eluting Sugar: 200 mM lactose
Molecular Mass	54 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, Recommended product for eluting glycoconjugates bound to this agarose-lectin: Glycoprotein Eluting Solution. Alternatively, 0.2 M lactose 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.
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Concentration	Protein Concentration: 3.0 mg/ml of settled gel
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GENE INFORMATION

Synonyms	Lectin; ECL; ECA
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UniProt ID	P83410
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