Active Native Artocarpus integrifolia Jacalin Protein, Agarose bound

Cat. No. Lectin-1792A **Lot. No.** (See product label)

SPECIFICATION

Product Overview	This product is the Native Artocarpus integrifolia Jacalin and has sugar specificity against Galactose.
Species	Artocarpus integrifolia
Source	Artocarpus integrifolia
Description	Jacalin is a lectin composed of four subunits of approximately 16 kDa each. This lectin appears to bind only O-glycosidically linked oligosaccharides, preferring the structure galactosyl (β-1,3) N-acetylgalactosamine. This structure (the T-antigen) is the oligosaccharide to which peanut agglutinin (PNA) binds. However, unlike PNA, Jacalin will bind a mono- or disialylated form of this structure. This lectin has been used to purify human IgA. The specificity of this lectin also affords the opportunity to localize or isolate glycoproteins with O-glycosidically linked oligosaccharide side chains.
Form	10 mM HEPES, pH 7.5, 0.15 M NaCl, 0.1 mM Ca2+, 20 mM galactose, 20 mM lactose, 0.08% sodium azide
Bio-activity	Inhibiting/Eluting Sugar: 800 mM galactose or 100 mM melibiose
Molecular Mass	66 kDa
Applications	Glycobiology, Affinity Chromatography

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Usage	1, Wash gel thoroughly with buffer before use to remove sugar added to stabilize the lectin. 2, To optimize elution of glycoproteins, wash the gel with 10 column volumes of 175 mM TRIS, pH 7.5, before use. Glycoproteins should be applied in this buffer and eluted with 0.1 M melibiose or 0.8 M galatose in 175 mM TRIS, pH 7.5. Use of other buffers may result in a reduction in yield of eluted glycoproteins.
Concentration	4.0 mg/ml of settled gel

GENE INFORMATION

Synonyms	Lectin; Jacalin

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