Active Native Lycopersicon Esculentum Lectin Protein, Agarose bound

Cat. No. Lectin-1800L **Lot. No.** (See product label)

SPECIFICATION

Product Overview	This product is the Agarose bound Tomato lectin from Lycopersicon esculentum and has sugar specificity against [GlcNAc]1-3, N-Acetylglucosamine.
Species	Lycopersicon Esculentum
Source	Lycopersicon Esculentum
Description	Tomato lectin is a very stable single subunit glycoprotein containing about 50 percent arabinose and galactose and may form multimeric aggregates in solution. Tomato lectin, although sharing some specificities with potato lectin, Datura lectin, and wheat germ agglutinin, has been reported to be dissimilar in many respects. LEL binds well to glycophorin and Tamm-Horsfall glycoprotein and has been used effectively to label vascular endothelium in rodents.
Form	10 mM HEPES, pH 7.5, 0.15 M NaCl, 0.08% sodium azide, 0.1 mM Ca2+
Bio-activity	Inhibiting/Eluting Sugar: Chitin Hydrolysate
Molecular Mass	71 kDa
Applications	Glycobiology, Affinity Chromatography
Usage	1, Wash gel thoroughly with buffer before use. 2, Recommended product for eluting glycoconjugates bound to this agarose-lectin:

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	Glycoprotein Eluting Solution. Alternatively, Chitin hydrolysate 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.
Concentration	2.0 mg/ml of settled gel

GENE INFORMATION

Synonyms	Lectin; LEL; TL; Tomato Lectin
UniProt ID	G9M5T0

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