

Active Native Lycopersicon Esculentum Lectin Protein, Biotinylated

Cat. No. Lectin-1801L **Lot. No.** (See product label)

SPECIFICATION

Product Overview	This product is the Biotinylated 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.
Bio-activity	Inhibiting/Eluting Sugar: Chitin Hydrolysate
Molecular Mass	71 kDa
Applications	Immunohistochemistry / Immunocytochemistry, Immunofluorescence, Blotting Applications, Elispot, ELISAs, Glycobiology
Usage	For most applications, we recommend a freshly prepared working solution of 5-20 µg/ml.

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Storage

Refrigerate; for long term storage, aliquots may be stored frozen.

Reconstitution

Reconstitute by adding 0.5 ml of water. The resulting solution will have the following composition: 10 mM HEPES, pH 7.5, 0.15 M NaCl, 0.08% sodium azide, 0.1 mM Ca²⁺.

GENE INFORMATION**Synonyms**

Lectin; LEL; TL; Tomato Lectin

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