

Active Native Lycopersicon Esculentum Lectin Protein, Fluorescein labeled

Cat. No. Lectin-1805L Lot. No. (See product label)

SPECIFICATION

Product Overview	This product is the Fluorescein labeled Tomato lectin from Lycopersicon esculentum and has sugar specificity against [GlcNAc]1-3, N-Acetylglucosamine. The excitation maximum is at 495 nm and the emission maximum is at 515 nm.
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, 0.15 M NaCl, pH 7.5, 0.08% sodium azide, 0.1 mM Ca ²⁺ , 5mg/ml β cyclodextrin
Bio-activity	Inhibiting/Eluting Sugar: Chitin Hydrolysate
Molecular Mass	71 kDa
Applications	Immunofluorescence, Glycobiology

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Usage	The recommended concentration range for use is 5-20 g /ml.
Storage	Refrigerate in the dark. If a precipitate forms upon long-term storage, warm to 37 centigrade.
Concentration	2 mg/ml
GENE INFORMATION	
Synonyms	Lectin; LEL; TL; Tomato Lectin
UniProt ID	G9M5T0

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