

Active Native Lycopersicon Esculentum Lectin Protein

Cat. No. Lectin-1806L **Lot. No.** (See product label)

SPECIFICATION

Product Overview	This product is the Unconjugated 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	Glycobiology
Storage	Refrigerate; for long term storage, aliquots may be stored frozen. or preserved with 0.08% sodium azide and stored at 4 centigrade
Reconstitution	Although many buffers can be employed for reconstituting this lectin, 10 mM HEPES buffered saline, pH 8.5, 0.1 mM Ca ²⁺ is recommended.

 Tel: 1-631-559-9269 1-516-512-3133

 Email: info@creative-biomart.com  Fax: 1-631-938-8127

 45-1 Ramsey Road, Shirley, NY 11967, USA

GENE INFORMATION

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