

## Product description

### For Plant Lectins, unconjugated \*

#### Product description:

Lectins in general are oligomeric proteins composed of subunits with at least one carbohydrate binding site per subunit. They are able to form reversible complexes with mono- or oligosaccharide structures which are generally weaker than antigen-antibody complexes. The binding activity of these lectins usually can be inhibited by applying a monosaccharide-containing solution, sometimes disaccharides are necessary.

All lectins are isolated from natural sources including seeds, germs and bulbs. The offered range of lectins is highly purified by affinity chromatography.

All of these lectins are also available as

1. Lectin affinity media
2. Lectin-Biotin conjugates

#### Delivery Contents:

1 x lyophilised lectin

Appearance: white to off-white powder

#### Lectin Specifications:

The lyophilised products contain a defined percentage of stabilising salt/ sugar.

Cat.No.	Product description	Specificity	pI	Amount [mg]
161031	WGA - Lectin from <i>Triticum</i>	(NAcGlc) <sub>2</sub> , NAcGlc, Neu5Ac	7.4 – 9.0	10
161032	<i>vulgaris</i>			25
161061	PNA - Lectin from <i>Arachis</i>	Galβ1,3GalNAcα1-Ser/Thr	6.5 – 8.0	5
	<i>hypogaea</i>			
161131	MAL - Lectin from <i>Maackia</i>	Neu5Ac/Gca2,3Galβ1,4GlcNAcβ1-R	5.3	5
	<i>amurensis</i>			
161151	GNA - Lectin from <i>Galanthus</i>	α1,3 and α1,6-linked high mannose structures	5.2 - 5.3	5
	<i>nivalis</i>			

#### Storage:

Lyophilised lectins should be stored at 4 °C. For long-term storage it is recommended to prepare stock solutions which can be stored at -18 °C. Please avoid alternate freezing and thawing.

#### Operational conditions for lectins:

Range of pH: Lectins can be operated between pH 4.0 and pH 8.0.

#### Preparation:

The lectins are soluble in buffers between pH 4.0 and pH 8.0. The solubility depends on the pI of the lectin and the applied buffer.

- Apply the desired buffer to the lectin, distilled water is not recommended.
- A useful concentration might be 1 mg/ mL.
- Dissolve the lectin by gently mixing the solution, do not vortex it.

\* for research, laboratory and in vitro use only; not for drug or diagnostic use, food or food additives, household or other uses

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