



CERTIFICATE OF ANALYSIS

Product **AGAROSE SOYBEAN AGGLUTININ (SBA)**

Catalog No. AL-1013

Amount 2 ml of settled gel (1:1, v/v slurry)

Lot No. ZF1003

Suspension Solution 10 mM HEPES, pH 7.5, 0.15 M NaCl, 0.1 mM Ca⁺⁺,
20 mM galactose, 0.04% sodium azide, 0.01 mM Mn⁺⁺

Protein Concentration 4.0 mg/ml of settled gel

Binding Capacity 4.4 mg GalNAc-BSA/ml of gel

Storage Conditions Refrigerate - DO NOT FREEZE

Other Remarks

Wash gel thoroughly with buffer before use to remove sugar added to stabilize the lectin.

Recommended product for eluting glycoconjugates bound to this agarose-lectin: Glycoprotein Eluting Solution, Cat. No. ES-2100.

Alternatively, 0.2 M N-acetylgalactosamine in buffered saline can be used.

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.