



CERTIFICATE OF ANALYSIS

Product **AGAROSE WHEAT GERM AGGLUTININ**

Catalog No. AL-1023

Amount 10 ml of settled gel (1:1, v/v slurry)

Lot No. ZG0811

Suspension Solution 10 mM HEPES, pH 7.5, 0.15 M NaCl,
 20 mM GlcNAc, 0.08% sodium azide

Protein Concentration 7.0 mg/ml of settled gel

Binding Capacity >5.0 mg of N-acetylglucosaminyl glycoprotein/ml 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-5100.

Alternately, 0.5 M N-Acetyl-D-Glucosamine or Chitin Hydrolysate (Cat. No. SP-0090) can be used. For those glycoconjugates having very high affinity for WGA, it may be necessary to lower the pH of the eluting sugar solution to pH 3.0 with acetic acid.

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.

*Identification and implementation of improved testing material has enabled a more precise reporting of binding capacity compared with previous lots. No changes have been made to the agarose lectin manufacturing process.