

## CERTIFICATE OF ANALYSIS

Product FLUORESCEIN SUCCINYLATED WHEAT GERM AGGLUTININ

Catalog No. FL-1021S

Amount 5 mg

Lot No. ZE0911

Concentration <u>5 mg/ml</u>

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

0.1 mM Ca++

Free Fluorescein None

F/P (molar) 3.2

Storage Refrigerate in the dark; for long term storage, aliquots may be stored

<u>frozen</u>

## Other Remarks:

Monsigny, et al, have reported (Eur. J. Biochem., 98, 39-45, 1979) that, in contrast to the native lectin, succinylated-WGA does not recognize sialic acid residues. However, succinylated WGA was reported to have the same affinity for GlcNAc as the native lectin.

The recommended concentration range for use is 5-20  $\mu$ g/ml.