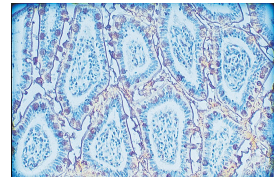




Jacalin, Agarose bound

AL-1153-10

Product Images



Short Description

Agarose bound Jacalin is prepared using our affinity-purified lectins. Jacalin is a lectin composed of four subunits of approximately 16 kDa each. This lectin appears to bind only *O*-glycosidically linked oligosaccharides, preferring the structure galactosyl (β -1,3) *N*-acetylgalactosamine. This structure (the T-antigen) is the oligosaccharide to which peanut agglutinin (PNA) binds. However, unlike PNA, Jacalin will bind a mono- or desialylated form of this structure. This lectin has been used to purify human IgA. The specificity of this lectin also affords the opportunity to localize or isolate glycoproteins with *O*-glycosidically linked oligosaccharide side chains.

Features:

- Matrix is heat stable, cross-linked 4% agarose beads with a molecular exclusion of about 2×10^7 daltons
- Bead diameter ranges in size from 45-165 microns
- Matrix is stable in solutions at pH 3-11 as well as many organic solvents
- Immobilized lectins are prepared using affinity purified lectins
- Product supplied as a 1:1 suspension in buffer

Additional Information

Unit Size	10 ml
Applications	Glycobiology, Affinity Chromatography
Recommended Storage	2-8 °C DO NOT FREEZE
Solution	10 mM HEPES, pH 7.5, 0.15 M NaCl, 0.1 mM CaCl ₂ , 20 mM galactose, 20 mM lactose, 0.08% sodium azide
Recommended Usage	<p>Wash gel thoroughly with buffer before use to remove sugar added to stabilize the lectin. Note: To optimize elution of glycoproteins, wash the gel with 10 column volumes of 175 mM TRIS, pH 7.5, before use. Glycoproteins should be applied in this buffer. Recommended product for eluting glycoconjugates bound to this agarose-lectin: Glycoprotein Eluting Solution, Cat. No. ES-2100. Alternatively, 0.1 M melibiose or 0.8 M galactose in 175 mM TRIS, pH 7.5 can be used. Use of other buffers may result in a reduction in yield of eluted glycoproteins. 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.</p>
Matrix Conjugate	Lectins
Sugar Specificity	Galactose
Conjugate	Agarose

Jacalin, Agarose bound

Features:

- Matrix is heat stable, cross-linked 4% agarose beads with a molecular exclusion of about 2×10^7 daltons
- Bead diameter ranges in size from 45-165 microns
- Matrix is stable in solutions at pH 3-11 as well as many organic solvents
- Immobilized lectins are prepared using affinity purified lectins
- Covalent attachment preserves lectin activity and minimizes conformational changes that might result in nonspecific or hydrophobic interactions
- Hydrophilic spacer arm is inserted between the lectin and the matrix
- Conjugated proteins are not leached off the beads by Tris or other routinely used buffers
- No residual charges present after conjugation. This minimizes non-specific binding to the matrix
- Product supplied as a 1:1 suspension in buffer
- 4 mg lectin/ml gel
- Inhibiting/Eluting Sugar: 800 mM galactose or 100 mM melibiose or Glycoprotein Eluting Solution (ES-2100)

