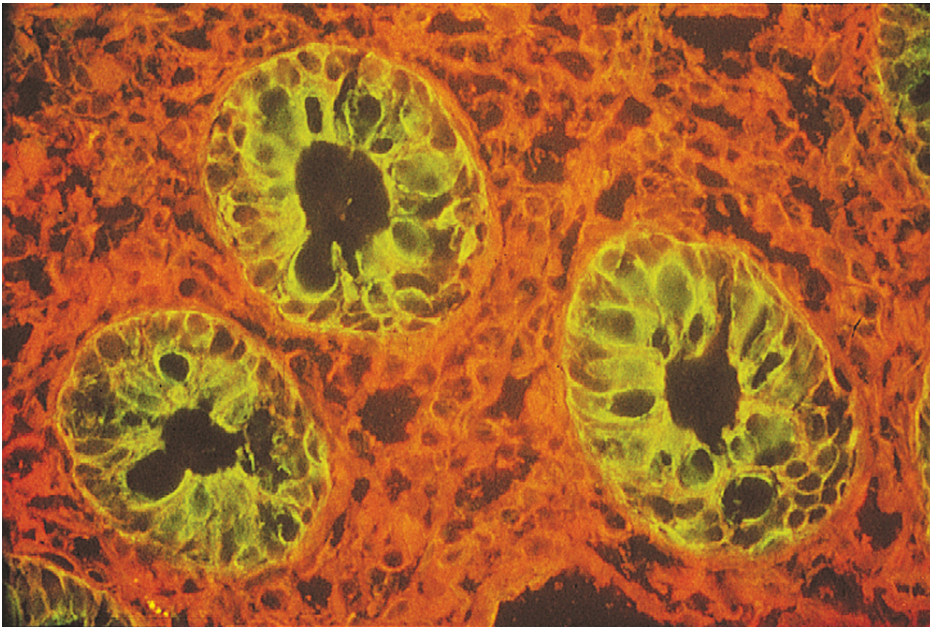




Lycopersicon esculentum (Tomato) Lectin (LEL, TL), Biotinylated

B-1175-1

[Product Images](#)



Short Description

Tomato lectin, although sharing some specificities with potato lectin, Datura lectin, and wheat germ agglutinin, has been reported to be dissimilar in many respects. LEL binds well to glycophorin and Tamm-Horsfall glycoprotein and has been used effectively to label vascular endothelium in rodents.

Biotinylated tomato lectin has an appropriate number of biotins bound to provide the optimum staining characteristics for this lectin. This conjugate is supplied essentially free of unconjugated biotins and is preserved with sodium azide.

Additional Information

Unit Size	1 mg
Applications	Immunohistochemistry / Immunocytochemistry, Immunofluorescence, Blotting Applications, Elispot, ELISAs, Glycobiology
Recommended Usage	For most applications, we recommend a freshly prepared working solution of 5-20 µg/ml in the above buffer.
Recommended Storage	2-8 °C; Store frozen for long term storage
Solution	10 mM HEPES, pH 7.5, 0.15 M NaCl, 0.08% sodium azide, 0.1 mM CaCl ₂
Concentration	2 mg active conjugate/ml
Conjugate	Biotinylated
Sugar Specificity	[GlcNAc]1-3, N-Acetylglucosamine

