



Maackia Amurensis Lectin II (MAL II), Unconjugated

L-1260-2

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Short Description

Although the specificity of this lectin is not well defined, MAL II appears to bind only particular carbohydrate structures that contain sialic acid. Unlike *Sambucus nigra* lectin (SNA) which seems to prefer structures with (α -2,6) linked sialic acid, MAL II appears to bind sialic acid in an (α -2,3) linkage. Tissue staining patterns are also very different among MAL I, SNA and MAL II.

Additional Information

Unit Size	2 mg
Applications	Glycobiology, Mitogenic Stimulation
Recommended Storage	2-8 °C
Solution	10 mM HEPES, pH 7.5, 0.15 M NaCl, 0.08% sodium azide, 0.1mM CaCl ₂ .
Concentration	2 mg/ml
Conjugate	Unconjugated
Sugar Specificity	Sialic Acid

