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# Maclura Pomifera Lectin (MPL), Unconjugated

## L-1340-5

[Product Images](#)

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## Short Description

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There appear to be two different chains in combinations giving rise to five isolectins. The carbohydrate specificity of either type of subunit appears to be the same, preferring  $\alpha$ -linked *N*-acetylgalactosamine structures.

Inhibiting Sugar: 500 mM galactose

## Additional Information

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Unit Size	5 mg
Applications	Glycobiology, Mitogenic Stimulation
Recommended Usage	Although many buffers can be employed for reconstituting and diluting this lectin, 10 mM HEPES buffered saline, pH 8.5, 0.1 mM CaCl <sub>2</sub> is recommended. For preserving solutions stored at 4 °C, 0.08% sodium azide can be used.
Recommended Storage	2-8 °C
Conjugate	Unconjugated
Sugar Specificity	Galactose, N-Acetylgalactosamine

