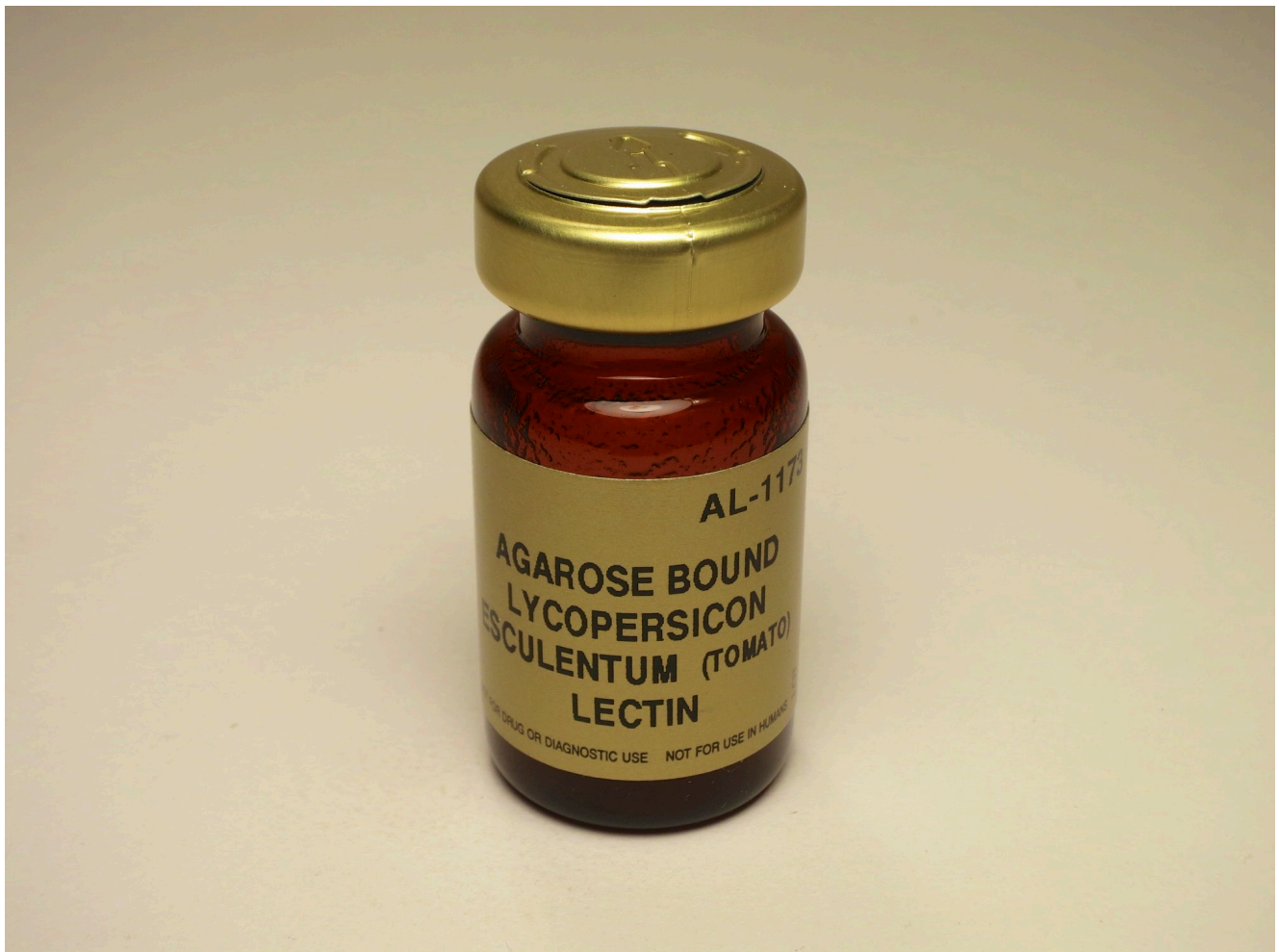




# Lycopersicon Esculentum (Tomato) Lectin (LEL, TL), Agarose bound

## Product Images



## Short Description

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### Features:

- Matrix is heat stable, cross-linked 4% agarose beads with a molecular exclusion of about  $2 \times 10^7$  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
- 2 mg lectin/ml gel
- Inhibiting/Eluting Sugar: Chitin Hydrolysate or Glycoprotein Eluting Solution (ES-5100)

## Additional Information

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Unit Size	2 ml
Applications	Glycobiology, Affinity Chromatography
Recommended Storage	2-8 °C DO NOT FREEZE
Solution	10 mM HEPES, pH 7.5, 0.15 M NaCl, 0.08% sodium azide, 0.1 mM CaCl <sub>2</sub>
Recommended Usage	Wash gel thoroughly with buffer before use. Recommended product for eluting glycoconjugates bound to this agarose-lectin: Glycoprotein Eluting Solution, Cat. No. ES-5100. Alternatively, Chitin hydrolysate (Cat. No. SP-0090) can be used. 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.
Matrix Conjugate	Lectins
Sugar Specificity	[GlcNAc]1-3, N-Acetylglucosamine
Conjugate	Agarose

