



MACLURA POMIFERA LECTIN (MPL), UNCONJUGATED

SKU: L-1340-5



DESCRIPTION

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 α -linked *N*-acetylgalactosamine structures.

Inhibiting Sugar: 500 mM galactose

SPECIFICATIONS

Molecular Weight	44
Extinction Coefficient	1.44
Inhibiting or Eluting Sugar	Galactose
Unit Size	5 mg
Storage Instructions	2-8 °C

For research use only. Not intended for therapeutic or diagnostic use in animals or humans.



Sugar Specificity

Core 1 and core 3 O-glycans

Usage Summary

Although many buffers can be employed for reconstituting and diluting this lectin, 10 mM HEPES buffered saline, pH 8.5, 0.1 mM CaCl₂ is recommended. For preserving solutions stored at 4 °C, 0.08% sodium azide can be used.

Applications

Glycobiology, Mitogenic Stimulation

Conjugate

Unconjugated

CITATIONS



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DOCUMENTS

- [Lectins in Histochemistry, ELISA, and Western Blot Applications](#)
- [Safety Data Sheet](#)
- [Download CoA](#)
- [Datasheet](#)

GALLERY IMAGES



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