



CERTIFICATE OF ANALYSIS

Product **AGAROSE SUCCINYLATED WHEAT GERM**

Catalog **AL-1023S**

Amount **5 ml of settled gel (1:1, v/v slurry)**

Lot No. **Y0417**

Suspension Solution **10 mM HEPES, pH 7.5, 0.15 M NaCl,
20 mM GlcNAc, 0.08% sodium azide**

Protein Concentration **3.0 mg/ml of settled gel**

Binding Capacity **≥4 mg of N-acetylglucosaminyl glycoprotein/ml gel**

Storage Conditions **Refrigerate - DO NOT FREEZE**

Other Remarks

Wash gel thoroughly with buffer before use to remove sugar added to stabilize the lectin.

0.5 M N-Acetyl-D-Glucosamine can be used to elute glycoconjugates which bind to this immobilized lectin. For those glycoconjugates having very high affinity for WGA, it may be necessary to lower the pH of the eluting sugar solution to pH 3.0 with acetic acid and increase the concentration of the GlcNAc.