



CERTIFICATE OF ANALYSIS

Product **AGAROSE *LENS CULINARIS* AGGLUTININ (LCA, LcH)**

Catalog **AL-1043**

Amount **10 ml of settled gel (1:1, v/v slurry)**

Lot No. **Z0605**

Suspension Solution **10 mM HEPES, pH 7.5, 0.15 M NaCl, 0.1 mM Ca⁺⁺,
0.08% sodium azide, 10 mM mannose, 0.01 mM Mn⁺⁺**

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

Binding Capacity **≥3.0 mg mannosyl 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.

Recommended product for eluting glycoconjugates bound to this agarose-lectin: Glycoprotein Eluting Solution, Cat. No. ES-1100.

Alternatively, 200mM α -methyl mannoside/200mM α -methyl glucoside mixture 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.