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## CERTIFICATE OF ANALYSIS

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

Catalog     AL-1043

Amount     2 ml of settled gel (1:1, v/v slurry)

Lot No.     V1129

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

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.

200mM  $\alpha$ -methyl mannoside/200mM  $\alpha$ -methyl glucoside mixture is recommended for elution of glycoconjugates which bind to this immobilized lectin.