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## CERTIFICATE OF ANALYSIS

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

Catalog AL-1043

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

Lot No. Z1221

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.

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

Alternatively, 200mM  $\alpha$ -methyl mannoside/200mM  $\alpha$ -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.