

CERTIFICATE OF ANALYSIS

Product **BIOTINYLATED SUCCINYLATED WHEAT GERM AGGLUTININ**

Catalog <u>B-1025S</u>

Amount <u>5 mg</u>

Concentration <u>5 mg/ml</u>

Lot No. <u>Z0826</u>

Active Conjugate <u>92%</u>

Lectin Biotinylated <u>97%</u>

Solution <u>10 mM HEPES, 0.15 M NaCl, pH 7.5, 0.1 mM Ca++, 0.08% sodium azide.</u> For most applications we recommend a freshly prepared working solution of <u>5-20 µg/ml in the above buffer</u>

Storage Conditions Refrigerate: for long term storage, aliquots may be stored frozen.

Other Remarks:

This derivative of WGA was prepared from a highly purified lectin which tested as homogeneous by SDS-PAGE.

Monsigny, et al, have reported (Eur. J. Biochem., 98, 39-45, 1959) that in contrast to the native lectin, succinylated-WGA does not recognize sialic acid residues. However, succinylated-WGA has the same affinity for GlcNAc as the native lectin. Succinylated-WGA was reported to be highly soluble in buffers above pH 7 but poorly soluble at pH 5 or below.