



フナコシ株式会社

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## PRODUCT SPECIFICATIONS

Product AGAROSE WHEAT GERM AGGLUTININ

Catalog No. AL-1023

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

Lot No. J0827

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

Protein Concentration 7.0 mg/ml of settled gel

Binding Capacity > 8.0 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.