

## **CERTIFICATE OF ANALYSIS**

Product AGAROSE SOYBEAN AGGLUTININ (SBA)

Catalog <u>AL-1013</u>

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

Lot No. <u>W0220</u>

Suspension Solution 10 mM HEPES, pH 7.5, 0.15 M NaCl, 0.1 mM Ca++,

20 mM galactose, 0.04% sodium azide, 0.01 mM Mn++

Protein Concentration 4.0 mg/ml of settled gel

Binding Capacity 4.8 mg GalNAc-BSA/ml of gel

Storage Conditions Refrigerate - DO NOT FREEZE

## Other Remarks

Wash gel thoroughly with buffer before use to remove sugar added to stabilize the lectin.

Suggested conditions for eluting glycoconjugates: 0.2 M galactose in buffered saline.