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## CERTIFICATE OF ANALYSIS

Product **AGAROSE WHEAT GERM AGGLUTININ**

Catalog No. AL-1023

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

Lot No. Y0413

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 or Chitin Hydrolysate (Cat. No. SP-0090) 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.