



CERTIFICATE OF ANALYSIS

Product **AGAROSE SUCCINYLATED WHEAT GERM**

Catalog No. **AL-1023S**

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

Lot No. **Z1008**

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

Protein Concentration **3.0 mg/ml of settled gel**

Binding Capacity **>4 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.

Recommended product for eluting glycoconjugates bound to this agarose-lectin: Glycoprotein Eluting solution, Cat. No. ES-5100.

Alternatively, 0.5 M N-Acetyl-D-Glucosamine (GlcNAc) can be used. 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 and increase the concentration of GlcNAc.

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.