



CERTIFICATE OF ANALYSIS

Product **AGAROSE PEANUT AGGLUTININ**

Catalog No. **AL-1073**

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

Lot No. **ZC0504**

Suspension Solution **10 mM HEPES, pH 7.5, 0.15 M NaCl, 0.1 mM Ca⁺⁺,
20 mM galactose, 0.08% sodium azide**

Protein Concentration **5 mg/ml of settled gel**

Binding Capacity **≥4.5 mg of asialo-fetuin/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.

Use of buffers containing 0.1 mM Ca⁺⁺ and 0.01 mM Mn⁺⁺ is recommended.

Recommended product for eluting glycoconjugates bound to this agarose-lectin: Glycoprotein Eluting Solution, Cat. No. ES-2100.

Alternatively, 200 mM galactose in 10 mM HEPES-buffered saline, pH 7.5 can be used. For those glycoconjugates having very high affinity for PNA, it may be necessary to lower the pH of the eluting sugar solution to pH 3.0 with acetic acid.