



CERTIFICATE OF ANALYSIS

Product **AGAROSE PEANUT AGGLUTININ**

Catalog AL-1073

Amount 5 ml of settled gel (1:1, v/v slurry)

Lot No. X1130

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.

200 mM galactose in 10 mM HEPES-buffered saline, pH 7.5 can be used to elute glycoconjugates which bind to this immobilized lectin. 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.