



LENTIL LECTIN

SPECIFICATIONS

Product Code: MW30

Purity: Three bands by isoelectric focusing.

Formulation: Salt-free lyophilizate

Stability: Stable at least 12 months when stored properly.

Storage: -20°C.

Shipped with ice pack for next day delivery.

ProZyme® Lentil Lectin (purified agglutinin from *Lens culinaris*) is a protein of approximately 49,000 daltons. The lectin recognizes sequences containing α -linked mannose residues. Divalent cations such as calcium and manganese are required for sugar binding activity.

Highly purified lentil lectin with an isoelectric point averaging 8.0 has been favored for use as an isoelectric focusing (IEF) standard replacing whale myoglobin to avoid sensitive environmental issues.

CHARACTERISTICS

Molecular Weight: 49,000 daltons

Composition: Extracted and purified from lentils (*Lens culinaris*). Supplied as a salt-free lyophilizate.

Isoelectric Point: IEF produces three bands at pI values of 7.8, 8.0 and 8.2.

Subunit Composition: 4 chains, two of approximately 17,000 daltons and two of approximately 8,000 daltons.

Extinction Coefficient: $E_{280}^{1\%} = 12.6$

Stability: 12 months

Storage: -20°C

Origin: USA



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