

Lens Culinaris Agglutinin (LCA), DyLight® 649

Cat PL00697

Size 1 mg

Sugar Specificity

Mannose

Description

culinaris lectin (LCA) recognizes sequences containing alpha-linked mannose residues, but recognizes additional sugars as part of the receptor structure, making its specificity narrower than that of Con a. The α -linked focused residues attached to the n-acetyl-chitosan portion of the core oligosaccharide significantly enhance the affinity. By taking advantage of this increased specificity, after the initial separation of Con A. DyLight™649, glycoproteins and glycopeptides can be reduced with LCA labeled with the appropriate amount of binding fluorescent dye, which provides the best staining properties for this lectin. This conjugated substance basically does not contain unconjugated fluorescent dyes.

Conjugate

DyLight 649

Concentration

1 mg active conjugate/ml

Sugar Specificity

Mannose

Storage

2-8°C

Excitation

655 nm

Emission

670 nm

Fluorescence

Far Red

Application

Immunofluorescence, Glycobiology

Recommended dilution

The recommended concentration range for use is 5-20 μ g/ml. If a precipitate forms upon long-term storage, warm to 37 °C.

Solution

10 mM HEPES, 0.15 M NaCl, pH 7.5, 0.08% sodium azide, 0.1 mM CaCl₂ , 0.01 mM MnCl₂

FOR RESEARCH OR FURTHER MANUFACTURING USE ONLY