

WGA Lectin (FITC)

Cat. No. GTX01502

Applications	ICC/IF, IHC-P
Species	Wheat

References (39)
 Package
 1 mg

PRODUCT

Summary

Wheat germ agglutinin (WGA) (MW 36 kDa) is a dimeric, carbohydrate-free protein composed of two identical subunits. The amino acid sequence provides a figure of 21,600, based on 171 amino acids per polypeptide chain. The protein dissociates into monomers in acidic media, pK of the reaction 4. The receptor sugar for WGA is N-acetyl glucosamine (GlcNAc), GlcNAc β 14GlcNAc. These structures are present in many serum and membrane glycoproteins, bacterial cell wall peptidoglycans, chitin, cartilage glycosaminoglycans and glycolipids. Native WGA also react with glycoproteins with sialic acid residue. This lectin is useful for the purification of insulin receptors, serum proteins and neuronal tracing. The carbohydrate-binding specificity of WGA has been studied by variety of techniques, such as hapten inhibition of hemagglutination and specific precipitation of glycoconjugate, changes in fluorescence of the lectin (intrinsic) or of chromatogenic ligands (extrinsic), equilibrium dialysis, NMR and x-ray diffraction.

Applications

Product Note N-acetyl glucosamine (GlcNAc)

Properties

Form	Liquid
Buffer	10mM Phosphate, 150mM NaCl, 0.1mM CaCl ₂
Preservative	0.05% Sodium azide
Storage	Store as concentrated solution. Centrifuge briefly prior to opening vial. Store at 4°C.
Concentration	5 mg/ml (Please refer to the vial label for the specific concentration.)
Region/Sequence	Native Protein
Expression System	Native Protein

Purification Purified from Wheat Germ Agglutinin

Conjugation Fluorescein isothiocyanate (FITC) [Wavelength](#)
 Absorption : 490 nm ; Emission : 520 nm. Ratio : 1.0-1.4 molecules FITC (isomer 1) per Lectin molecule.

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Purchasers shall not, and agree not to enable third parties to, analyze, copy, reverse engineer or otherwise attempt to determine the structure or sequence of the product.



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