

Lycopersicon Esculentum Lectin (LEL)

L1447105

Introduction

Tomato lectin (from *Lycopersicon esculentum*) is an effective marker of blood vessels and microglial cells in rodents. Conjugation of the lectin with a fluorophore facilitates fast, one-step detection and visualization using intravascular perfusion methods or direct application to tissue sections.

Storage Instructions

2-8 °C; for long term storage, aliquots may be stored frozen or preserved with 0.08% sodium azide in the recommended buffer and stored at 2-8 °C.

Sugar Specificity

[GlcNAc]1-3, N-Acetylglucosamine.

Usage Summary

Although many buffers can be employed for reconstituting this lectin, 10 mM HEPES buffered saline, pH 8.5, 0.1 mM CaCl₂ is recommended.

Applications

Glycobiology.

Conjugate

Unconjugated.

Technical Information

Tomato lectin (from *Lycopersicon esculentum*) is a very stable single subunit glycoprotein containing about 50 percent arabinose and galactose and may form multimeric aggregates in solution. Tomato lectin, although sharing some specificities with potato lectin, Datura lectin, and wheat germ agglutinin, has been reported to be dissimilar in many respects. LEL binds well to glycophorin and Tamm-Horsfall glycoprotein and has been used effectively to label vascular endothelium in rodents.

Inhibiting/Eluting Sugar

Chitin Hydrolysate.