

Purification and Biochemical Characterization of Lectin from Seed of Kidney Bean

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Abstract

Lectin was purified through NaCl extraction, ammonium sulfate precipitation, and affinity chromatography using Sephadex G-100 from seed of kidney bean, and studied its some biochemical characterizations. The analysis of the purified lectin by SDS-PAGE showed a tetramer composed of two identical subunits with molecular weights of 46 and 44 kDa. The purified lectin was agglutinated by rabbit erythrocyte. The thermal stability of purified lectin was 40-80°C. The optimal temperature and pH of this lectin were 30°C and pH 8.2, respectively.

References

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