



SialEXO™

2-3 Lyophilized

STORE AT

-20°C



FOR RESEARCH USE ONLY

Instructions for Use

SialEXO™ 2-3 Lyophilized 500 units (G1-SD2-005)
Process 0.5 mg glycoprotein

DOWNLOAD INSTRUCTIONS FOR USE



www.genovis.com/ifu-G1-SD2

Lyophilized Enzyme for Hydrolysis of α 2-3-linked Sialic Acids

SialEXO 2-3 is a sialidase for specific removal of α 2-3-linked sialic acids on O- and N-glycans. SialEXO 2-3 hydrolyzes sialic acids on glycans under native conditions and displays a high activity in a broad pH range, 7.0 to 9.0.

SialEXO 2-3 is derived from *Akkermansia muciniphila* and expressed in *E. coli*. The enzyme contains a His-tag and has a molecular weight of 66 kDa.

UNIT DEFINITION

One unit of SialEXO 2-3 Lyophilized hydrolyzes α 2-3-linked sialic acids from $\geq 90\%$ of 1 μ g glycoprotein (fetuin) when incubated in 20 mM Tris pH 7.5 at 37°C for 1 hour.

CONTENT AND STORAGE

SialEXO 2-3 Lyophilized is supplied lyophilized in TBS, pH 7.6, with no preservatives added.

SialEXO 2-3 Lyophilized is shipped at ambient temperature, and should be stored at -20°C upon arrival. After reconstitution, SialEXO 2-3 Lyophilized is stable for at least 1 month at +4-8°C.

SialEXO 2-3 Lyophilized is for R&D use only.

YOU MIGHT ALSO BE INTERESTED IN

SialEXO™ Immobilized

Immobilized enzyme mix for hydrolysis of sialic acids in spin columns

OpeRATOR™

O-glycan-specific protein digestion

GlycOCATCH™

Enrichment of O-glycopeptides

OglyZOR™

Hydrolysis of core 1 O-glycans

Preparations

Additional Materials Required

- Reaction buffer: 20mM Tris pH 7.5.¹

1. SialEXO 2-3 displays high activity in buffers at pH 7.0-9.0.

Hydrolysis of α 2-3-linked Sialic Acids

Sample Preparation

Prepare the glycoprotein in the reaction buffer.

The final glycoprotein concentration in the reaction should be 0.1-5 mg/ml.

Prepare the oligosaccharide in the reaction buffer.

The final oligosaccharide concentration in the reaction should be 1-5 pmol/ μ l.

1. Prepare SialEXO 2-3

1.1 Reconstitute SialEXO 2-3 in 25 μ l ddH₂O to a concentration of 20 units/ μ l.

2. Add SialEXO 2-3

2.1 Add 1 unit SialEXO 2-3 / 1 μ g glycoprotein or to 5 pmol oligosaccharides.²

3. Enzymatic Reaction

3.1 Incubate at 37°C for 1 h³.

2. A higher enzyme concentration may increase digestion efficiency of individual glycoproteins or oligosaccharides. This requires optimization.
3. Longer incubation times may be required depending on the substrate.

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