Anti-Xylan [LM10]

Catalogue number: 157951

Sub-type: Images:

Contributor

Inventor: Paul Knox

Institute: University of Leeds

Images:

Tool details

*FOR RESEARCH USE ONLY

Alternate name: Xylan, ?-1,4-linked xylose

Class: Monoclonal

Conjugation

Conjugate: Unconjugated

Description: Xylans are major noncellulosic polysaccharides of plant cell walls and are especially abundant in secondary cell walls. Xylans are chains of Ä?Â??-1,4-linked d-xylopyranosyl residues that can be substituted with arabinosyl, glucuronosyl (and its 4-O-methyl ether derivative), or acetyl residues (Ebringerov?? and Heinze 2000). Glucuronoxylans occur in angiosperm secondary cell walls, whereas Commelinoid monocotyledon primary cell walls have abundant glucuronoarabinoxylans (GAXs), and cereal grains have neutral arabinoxylans (Carpita 1996; Ebringerov?? and Heinze 2000). Structural features of xylans can vary during development (Obel et al. 2002; Suzuki et al. 2000). All xylans are thought to cross-link cellulose microfibrils and contribute to cell mechanical properties. Commercially, arabinoxylans are important for the functionality of flour and the nutritional value of animal feed.

Purpose: Parental cell: **Organism:** Tissue: Model: Gender: Isotype: Reactivity: Selectivity: Host: Rat

Immunogen: Xylopentaose-BSA

Immunogen UNIPROT ID:

Sequence:

Growth properties: Production details:

Formulation:

Recommended controls: IgG2c

Bacterial resistance: Selectable markers: Additional notes:

Target details

Target: Unsubstituted or low-substituted xylans.

Target alternate names:

Target background: Xylans are major noncellulosic polysaccharides of plant cell walls and are especially abundant in secondary cell walls. Xylans are chains of Ä?Â??-1,4-linked d-xylopyranosyl residues that can be substituted with arabinosyl, glucuronosyl (and its 4-O-methyl ether derivative), or acetyl residues (Ebringerov?? and Heinze 2000). Glucuronoxylans occur in angiosperm secondary cell walls, whereas Commelinoid monocotyledon primary cell walls have abundant glucuronoarabinoxylans (GAXs), and cereal grains have neutral arabinoxylans (Carpita 1996; Ebringerov?? and Heinze 2000). Structural features of xylans can vary during development (Obel et al. 2002; Suzuki et al. 2000). All xylans are thought to cross-link cellulose microfibrils and contribute to cell mechanical properties. Commercially, arabinoxylans are important for the functionality of flour and the nutritional value of animal feed.

Molecular weight:

Ic50:

Applications

Application:

Application notes:

Handling

Format: Liquid
Concentration:
Passage number:
Growth medium:
Temperature:
Atmosphere:
Volume:

Storage medium:

Storage buffer: Storage conditions:

Shipping conditions: Shipping at 4° C

Related tools

Related tools:

References

References:

