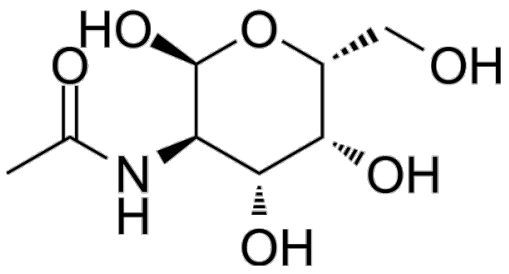
Product Data Sheet

Product Name: N-Acetyl-D-galactosamine, 98%
Cat. No.: GC72987

Chemical Properties

Cas. No.	14215-68-0		
Formula	$C_8H_{15}NO_6$	M.Wt	221.21
Solubility	H_2O : 125 mg/mL (565.07 mM; Need ultrasonic)	Storage	-20°C
General tips	For obtaining a higher solubility , please warm the tube at 37 °C and shake it in the ultrasonic bath for a while.Stock solution can be stored below -20°C for several months.		
Shipping Condition	Evaluation sample solution : ship with blue ice All other available size: ship with RT , or blue ice upon request.		
Structure			



Background

N-Acetyl-D-galactosamine (GalNAc) is a terminal essential amino sugar derived from galactose and forms the antigens of blood group A in humans. N-Acetyl-D-galactosamine (GalNAc) interact with Soya bean agglutinin (SBA), hence decreasing the effects of SBA on cellular membrane permeability and tight junction protein expression in piglets.N-Acetyl-D-galactosamine (GalNAc) inhibits the hemagglutinating activity by the lectin.

N-Acetyl-D-galactosamine (GalNAc) (50nm; 4 hours) decreases the expression of occludin mRNA

Caution: Product has not been fully validated for medical applications. For research use only.
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and claudin-3 mRNA by 1.6% and 2.7%[1].N-Acetyl-D-galactosamine (GalNAc) (50nm; 4 hours) lowers the protein expression of occludin and claudin-3 by 4.3% and 7.2%, respectively[1].

References:

[1]. Zhao B, et al. N-Acetyl-d-galactosamine prevents soya bean agglutinin-induced intestinal barrier dysfunction in intestinal porcine epithelial cells. J Anim Psiol Anim Nutr (Berl). 2019 Jul;103(4):1198-1206.
[2]. Sadanandan R, et al. Isolation, Purification and Characterisation of a D-galactose and N-acetyl-D-galactosamineSpecific Lectin from Marine Sponge Fasciospongia cavernosa. Protein Pept Lett. 2018;25(9):871-877.