

Calculation of the dissociation constant of glycoprotein

The calculation of the dissociation constant of glycoprotein and lectin is explained as follows. First, asialofetuin (glycoprotein) was immobilized as ligand on a sensor. Then, concanavalin A (lectin) was injected and the reaction speed and reaction amount were measured. By using "NAPiCOS analysis (analysis software attached to NAPiCOS)", the dissociation constant was calculated.



• 2.Reaction waveform





Fig.3:Differential waveform after concanavalin A injection



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• 3. Calculation of dissociation constant

By using our analysis application "NAPiCOS analysis", the dissociation constant and the rate constant for reaction were calculated based on the reaction amount of concanavalin A (concentration: 10 µg/mL, 20 µg/mL, 50 µg/mL). The table below shows the dissociation constant and rate constant for reaction calculated with 3 kinds of analysis methods. The rate constant for reaction can be calculated only when the Kinetics method is used.

	Kon	Koff	KD
Analysis	M ⁻¹ sec ⁻¹	sec ⁻¹	М
Affinity method	—	—	1.06E-06
Scatchard method	—	-	1.03E-06
Kinetics method	1.38E+03	1.10E-03	7.94E-07

• 4.Glossary

Asialofetuin:	A protein obtained by removing sialic acid from a glycoprotein called fetuin. The molecular weight is 40,000.
Concanavalin A:	A lectin (sugar chain-binding protein) that agglutinates red blood cells by binding to the sugar chain on the surface of red blood cells. The molecular weight is 100,000.
Dissociation constant:	The ratio between the concentration of the reacting substances and product in equilibrium. This is used as the gauge of the affinity between substances.
Rate constant for reaction:	The rate of increase or decrease of reacting substances or products.