

Ludger

Certificate of Stability

Ludger Ltd Glycans

Stability Question

Is a dried glycan chemically stable when subjected to repeated freeze thawing cycles or mild elevated temperatures such as those that may be experienced during delivery? Glycans are kept at -20°C for long term storage and delivered at ambient temperature. Users will again store the glycan at -20°C upon receipt of the product.

Stability Trial

Vials of a 2-aminobenzamide labeled disialylated biantenary glycan (CAB-A2-01) were subjected either to elevated temperatures (37°C) for 30 hours or repeated freeze thawing cycles in order to ascertain sample stability.

Stability Outcome.

No detected degradation in sample integrity was observed under these conditions (See Figure 1).

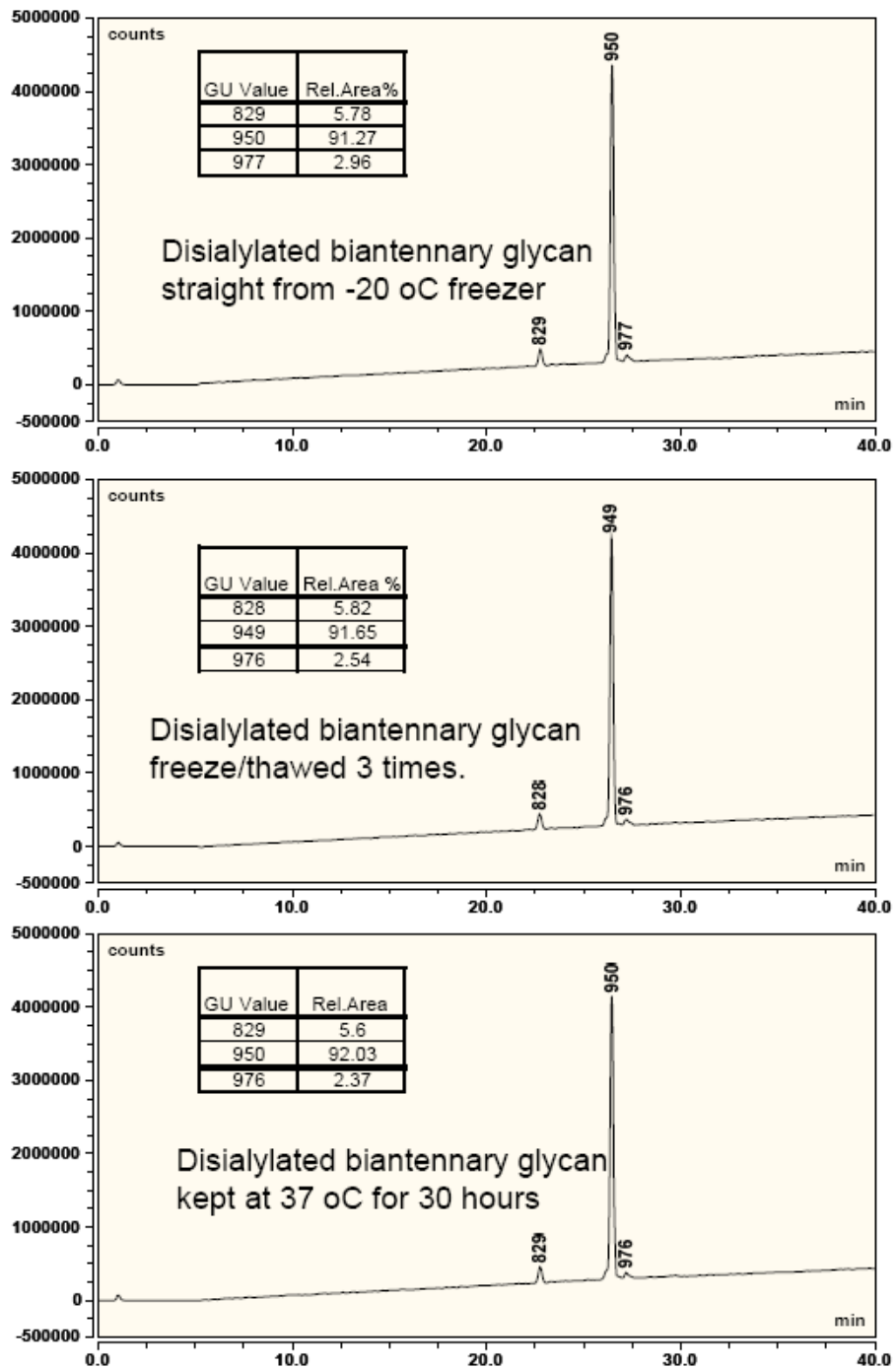


Figure 1: Comparison of 2AB labeled A2 glycan subjected to three storage conditions and run on a Thermo U3000 UHPLC equipped with a Waters BEH Glycan column. GU 8.29 – A1 glycan, GU 9.50 – A2 glycan. (Cat. #: CAB-A2-01, Batch B0B2-02).