3050 Spruce Street, St. Louis, MO 63103 USA
Tel: (800) 521-8956 (314) 771-5765 Fax: (800) 325-5052 (314) 771-5757
email: techservice@sial.com sigma-aldrich.com

Product Information

Mucin from bovine submaxillary glands
Type I-S

Catalog Number **M3895**
Storage Temperature –20 °C

CAS RN 84195-52-8

Product Description

Mucins are highly glycosylated proteins that occur in mucus and the mucous membranes of animals and humans. The principal glycoprotein component of mucus, mucins are associated with such organs as the abdomen and the stomach. Their high degree of glycosylation renders mucins highly stable to digestion in acidic *in vivo* environments such as gastric mucosa.

Olof Hammarsten first isolated bovine submaxillary mucin (BSM) in 1888.[1] The molecular mass of bovine submaxillary mucin has been estimated variously at:

- ~1,600 kDa[2] or ~2,900 kDa[3], by static light scattering analysis
- ~200–500 kDa, by atomic force microscopy[4]

An earlier publication estimated a molecular mass for the protein backbone of BSM, following acid treatment to remove glycans, in the range of 108–116 kDa.[5]

The protein backbone of BSM is notably rich in proline, serine, threonine, and glycine residues.[6] Several molecular biology studies have investigated the sequences in various domains of BSM.[7-9] The thermal stability of BSM in solution has been studied.[10]

In BSM, prevalent glycans include:[7]

- *N,O*-diacetylneuraminic acid
- 2-Acetamido-2-deoxy-D-galactose
- 2-Acetamido-2-deoxy-D-glucose

Fucose and D-Galactose are also present in BSM to lesser degrees.[7] Several publications have probed structural aspects and the isomeric heterogeneity of the carbohydrate groups of BSM, following alkaline borohydride treatment, using various analytical methods such as GC-MS[11] and ion mobility MS.[12]

This non-sterile product is measured for sialic acid content as follows:
9–24% (bound)
≤2.5% (free)

Precautions and Disclaimer

For R&D use only. Not for drug, household, or other uses. Please consult the Safety Data Sheet for information regarding hazards and safe handling practices.

References

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