

TABLE II  
*Amino acid composition of tomato lectin*

Amino acid	Amino acid residues <sup>a</sup>	Amino acid	Amino acid residues <sup>a</sup>
	<i>residues/ molecule</i>		<i>residues/ molecule</i>
Hydroxyproline	43.2 (43)	Methionine	6.5 (7)
Aspartic acid	12.3 (12)	Isoleucine	1.8 (2)
Threonine <sup>b</sup>	12.5 (13)	Leucine	0 (0)
Serine <sup>b</sup>	34.1 (34)	Tyrosine	6.1 (6)
Glutamic acid	20 (20)	Phenylalanine	Trace (Trace) <sup>d</sup>
Proline	27.8 (28)	Histidine	3.2 (3)
Glycine	24.6 (25)	Lysine	10.9 (11)
Alanine	6.1 (6)	Ornithine	0 (0)
Cysteine <sup>c</sup>	17 (17)	Arginine	6.3 (6)
Valine	0 (0)	Tryptophan <sup>e</sup>	7.7 (8)

<sup>a</sup> The values except where noted are the means of those obtained with three different digestion times (24, 48, and 72 h) assuming a molecular weight of 71,000 for the tomato lectin. The values in parentheses are the means to the nearest integer.

<sup>b</sup> Determined by extrapolation to zero time from values obtained by 24, 48, and 72 h of hydrolysis.

<sup>c</sup> Determined by alkylation with [<sup>14</sup>C]iodoacetamide following reduction with dithiothreitol.

<sup>d</sup> Occasionally very small amounts were detected in different runs.

<sup>e</sup> Determined separately by the method of Edelhoch (32).