

Table S6. Thermodynamic data of selected lectin–carbohydrate interactions that are used in Figure 7B.

Lectin	ligand	K_D [μmol]	$-\Delta H$ [kJ/mol]	$-T\Delta S$ [kJ/mol]	Source or reference
CCL2 WT	GlcNac β 1,4[Fuca1,3]GlcNac-O-spacer	1.4	49.8	16.3	This study
CCL2 (N91A)	GlcNac β 1,4[Fuca1,3]GlcNac-O-spacer	0.18	57.7	18.8	This study
Fab fragment of Anti-LeX Monoclonal antibody 291-2G3-A	Le ^x -OMe	10.8	20.9	-7.1	[1]
Calreticulin	Glc α 1,3Man α 1,2Man α 1,2Man	0.77	50.0	15.7	[2]
Calreticulin	Glc α 1,3Man α 1,2Man α OMe	1.8	29.9	-3.4	[3]
ConA	Man α 1,6[Man α 1,3]Man β OMe	2.0	60.2	27.6	[4]
Cholera toxin B subunit (CTB)	GM1os	0.043	72.4	30.8	[5]
Grifonia simplicifolia lectin 4	Fuca1,2Gal β 1,3[Fuca1,4]GlcNAc- β OMe (Le ^b)	17.0	49.8	22.6	[6]
Jacalin	Gal α OMe	58.0	45.3	21.2	[7]
MOA	Gal α 1,3Gal β 1,4GlcNAc	42.3	86.2	63.6	[8]
MOA	Gal α 1,3[Fuca1,2]Gal	36.0	86.2	61.1	[8]
PSL	Neu5Ac α 2,6Gal β 1,4Glc	1.28	36.1	2.1	[9]
RSL	FucaOMe	0.73	42.1	7.1	[10]
RSL	2-Fucosyllactose	0.25	39.3	1.6	[10]
TeNT	GD1b	0.045	31.8	-10.0	[11]
TeNT	GT1b	0.055	52.7	11.3	[11]
WBA II	Fuca1,2Gal β 1,4GlcNAc β OMe	3.2	57.3	27.7	[12]

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