

RHAMNOGALACTURONAN (from Soy) (Lot 20202d)

P-RHAGN CAS: 39280-21-2 03/19

METHOD OF PREPARATION

Rhamnogalacturonan is prepared from soybean fibre by exhaustive hydrolysis with a range of pectolytic and cellulosic enzymes and protease. The enzyme preparations are free of enzymes active on rhamnogalacturonan. The neutral sugar profile of this polysaccharide is shown in the GLC trace below. Sugars other than rhamnose and galacturonic acid are present, however, these are resistant to cleavage by enzymes such as *endo*-xylanase and α -L-arabinofuranosidase.

PROPERTIES

Purity:	> 97% (on a moisture free basis)		
Sugar Composition			
Galacturonic Acid	51%		
Neutral Sugars	49%		
Comprising;			
Rhamnose	13%		
Fucose	21%		
Arabin	7%		
Xylose	28%		
Galactose	25%		
Other Sugars	~ 3%		

STORAGE CONDITIONS

Store dry at room temperature in a well sealed container. Under these conditions, the product is stable for several years.

Gas liquid chromatography of the alditol acetates

	ROMATOPAC CH=1	Report No.=14	DATA=1:@CHRM	L.COO 12/0	05/09 17:5	0:02	
- 0.0					. 672 0. 52	0.427	
- 2.0		³¹⁶ 2.568 R	hamnose				
- 4.0	5.40	92					× *
- 6.0	<u>B 4.147 4.60</u>	⁰⁸ 5−3 34 5.785 F U	ucose				
- 8.0	7.336 8.250	Arabinose					
- 10.0	9.108						
- 12.0	12.407	11.092 Xylos	е				
- 14.0	13.411						
- 16.0							
- 18.0		Galacto	50				
- 20.0	18.92		30				
- 22.0	21.649 .						
- 24.0	23. 568						
- 26.0						· · ·	
- 28.0							