



## DEBRANCHED ARABINAN (SUGAR BEET) (Lot 71101)

11/99

### PREPARATION:

Debranched arabinan is prepared by treatment of sugar-beet arabinan with arabinofuranosidase to remove all 1,2- and 1,3- $\alpha$ -L-arabinofuranosyl branch units. Complete debranching is confirmed by proton resonance NMR.

A typical sugar composition of debranched arabinan is:

Arabinose: Galactose: Rhamnose: Galacturonic acid = 76: 12: 5: 7.

### DISSOLUTION:

Debranched arabinan is sparingly soluble in cold water, but readily dissolves in water at 70°C. Concentrations of up to 20% w/v can be achieved.

### PROPERTIES:

Protein content : 1.1% (Nitrogen x 5.7).

Physical description : Odourless, off-white powder.

Molecular weight : Approximately 18,000 Daltons.

Soluble in hot water, but will precipitate on storage at 4°C.

### Glc trace of alditol acetates:



