



GALACTAN (LUPIN) (Lot 01001)

08/2002

PREPARATION:

Galactan (lupin) is prepared by treatment of the pectic galactan from lupin with -L-arabinofuranosidase to remove the bulk of the arabinose residues. Typically, the arabinose content is reduced from 15-17% to 3-5% and the galactose content is increased from 74 to 83-87%.

DISSOLUTION:

Galactan (1 g) is added to 95 ml of vigorously stirring distilled water at about 60°C, and stirring is continued until the galactan completely dissolves (about 10 min). The solution is cooled to room temperature, and the volume is adjusted to 100 ml. This solution is stored in a well-sealed glass container. Microbial contamination is prevented by the addition of a few drops of toluene to the container. Store at 4°C.

Sugar Composition (Lot Number 01001).

Galactose	:	83
Arabinose	:	3
Rhamnose	:	5
Xylose	:	2
Galacturonic acid	:	5.0
Glucose	:	trace

Glc trace of alditol acetates:

