



## GUAR GALACTOMANNAN (High Viscosity) (00601)

08/01

### PROPERTIES:

**Viscosity:** 17 dL/g (Ubbelohde suspended-level viscometer, 25°C).

**Molecular Weight:**

**Protein:** 0.4%

**Moisture:** 3.0 %

**Sugar ratio:** Galactose: Mannose = 38/32.

### STORAGE CONDITIONS:

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

### METHOD OF DISSOLUTION:

Guar galactomannan (0.2 gram) is accurately weighed into a 120 ml dry pyrex beaker. The sample is wet with 2 ml of 95% ethanol. A magnetic stirrer bar is added followed by 90 ml of distilled water. The slurry is gently stirred on a magnetic stirrer and stored at 4°C overnight to allow the polymer to fully hydrate.

The beaker is then placed on a magnetic stirrer-hotplate and heated at a setting of 120°C with vigorous stirring. The beaker is loosely covered with aluminium foil. When the solution begins to boil, the heat is turned off, but stirring is continued until the galactomannan is completely dissolved (about 20 min). The solution is then adjusted to 100 ml.

Solutions of guar galactomannan can be stored at room temperature for several weeks in a well sealed storage bottle. Microbial contamination is prevented by adding a few drops of toluene to the storage bottle.