



## RHAMNOGALACTURONAN (Lot 20201)

11/2002

### 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 g.l.c trace below. Sugars other than rhamnose and galacturonic acid are present, however, these are resistant to cleavage by enzymes such as endo-xylanase and  $\alpha$ -L-arabinofuranosidase.

### PROPERTIES:

**Purity:** > 97% (on a moisture free basis).

### Sugar Composition:

Galacturonic acid 51%  
Neutral sugars 49%

### Comprising;

Rhamnose 21%  
Fucose 18%  
Arabinose 10%  
Xylose 27%  
Galactose 23%  
Other Sugars < 0.7%

### 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:

