



## RHAMNOGALACTURONAN (Lot 21101)

11/2002

### METHOD OF PREPARATION:

Potato rhamnogalacturonan is prepared by exhaustive hydrolysis of potato pectic galactan with a range of pectolytic enzymes. The enzyme preparations used are essentially 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*-arabinanase, *endo*-galactanase, polygalacturonanase and  $\alpha$ -L-arabinofuranosidase.

### PROPERTIES:

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

### Sugar/Uronic Acid Composition:

Galacturonic acid	62%
Rhamnose	20%
Arabinose	3.3%
Xylose	1.0%
Galactose	12.0%
Other Sugars	< 1.7%

### 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:

