# HIGH VISCOSITY WHEAT ARABINOXYLAN (Lot 80601)

06/00

**PROPERTIES:**

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|---|---|
| Viscosity: | 48 cSt (1% w/v; Ostwald C-type viscometer, 30°C). |
| | 4.8 dL/g (Ubbelohde suspended level viscometer, 25°C, in 0.5 M KCl). |
| Molecular Weight: | 354 Kd (MAALS). |
| Sugar composition: | Arabinose, 37%; Xylose, 61% ; other sugars, 2%. (glc of alditol acetates). |
| Purity: | ~ 94%. |
| Starch content: | 0.17%. |
| Beta-glucan: | <0.1%. |
| Protein: | 2.3 % |
| Moisture: | 2.9 % |
| Ash: | 3.1 % |
| Physical Description: | Slightly off-white, odourless powder. |

**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: (for 1%w/v solution).**

Arabinoxylan (1 gram) is accurately weighed into a 120 ml dry pyrex beaker. The sample is wet with 8 ml of 95% ethanol. A magnetic stirrer bar is added followed by 90 ml of distilled water. The slurry is immediately placed on a magnetic stirrer-hotplate and heated at a setting of 100°C with vigorous stirring. The beaker is loosely covered with aluminium foil and stirred and boiled until the arabinoxylan completely dissolves (about 10 min). The solution is then allowed to cool to room temperature with continued stirring. The volume is adjusted to 100 ml.

The solution may be very slightly opalescant due to the presence of trace amounts of protein.

Arabinoxylan solutions 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.