



## RHAMNOGALACTURONAN (from Soy) (Lot 20202d)

**P-RHAGN**  
**CAS: 39280-21-2**

03/19

### 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 GLC 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 13%

Fucose 21%

Arabin 7%

Xylose 28%

Galactose 25%

Other Sugars ~ 3%

### 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

