

## β-GLUCAN (Yeast; Alkali Soluble)

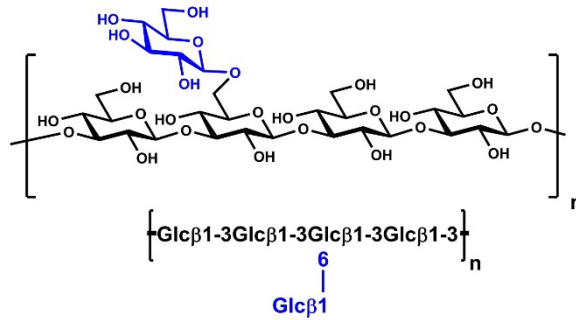
08/23

**P-BGYST**

**CAS:** 9012-72-0

**Source:** Yeast

**STRUCTURE:**



Refer to the product lot number Certificate of Analysis for lot specific properties.

**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:**

Weigh 1 g of yeast β-glucan into a 120 mL dry pyrex beaker. Wet the sample with 2 mL of 95% ethanol. Add a magnetic stirrer bar, followed by 10 mL of 10% sodium hydroxide. Stir the slurry on a magnetic stirrer until the glucan dissolves. Add 70 mL of water and then carefully neutralise the solution with 2 M HCl (about 12-13 mL is required). Adjust the volume to 100 mL (by weight).

On neutralisation, the glucan forms a gel.

β-glucan solutions/gels 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.