

RHAMNOGALACTURONAN (Soy Bean)

08/23

P-RHAGN

CAS: 39280-21-2 Source: Soy bean fiber

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

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 α -L-arabinofuranosidase.

PROPERTIES:

Molecular Weight: 386 Kd (MAALS)

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.