

## RHAMNOGALACTURONAN I (Potato)

08/23

## P-RHAM1

CAS: 39280-21-2

Source: Potato fiber

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

**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.

**STORAGE CONDITIONS:**

Store dry at room temperature in a well-sealed container. Under these conditions, the product is stable for several years.