



## YEAST BETA-GLUCAN (Lot 20301)

06/03

### PROPERTIES:

|                                    |                                    |
|------------------------------------|------------------------------------|
| <b>Purity:</b>                     | > 90 % (on a moisture free basis). |
| <b><math>\alpha</math>-Glucan:</b> | < 0.1%.                            |
| <b>Protein:</b>                    | 0.1 %                              |
| <b>Moisture:</b>                   | 2.2 %                              |
| <b>Ash:</b>                        | 0.1 %                              |

### 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  $\beta$ -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.

Beta-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.