



INSOLUBLE WHEAT ARABINOXYLAN (Lot 20301b)

11/2009

PROPERTIES:

Sugar composition:	Arabinose, 37%; Xylose, 61% ; other sugars, 2%. (glc of alditol acetates).
Purity:	~ 95%.
Starch content:	< 0.1%.
Beta-glucan:	< 0.1%.
Protein:	4.8 %
Moisture:	2.9 %
Ash:	0.2 %
Physical Description:	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.

PROPERTIES:

This arabinoxylan is the insoluble "pentosan" fraction from wheat flour. It has been purified to remove starch, β -glucan and protein. This material is insoluble in water, but can be solubilised as follows:

Add 1 gram of insoluble arabinoxylan to 90ml of distilled water at room temperature and stir vigorously on a magnetic stirrer for 5 min to remove all lumps. Add 10 ml of 1 M sodium hydroxide solution and stir for 10 min at room temperature. Neutralise the solution by the addition of 5 M acetic acid, and adjust the pH to 4.5 with 1M HCl or 1M sodium hydroxide. Adjust the volume to 100 ml with distilled water.

The solution is a light yellow/orange colour, and may be very slightly opalescent due to the presence of trace amounts of protein.

Arabinoxylan solutions can be stored at room temperature for several weeks in a well sealed storage bottle. Microbial contamination is prevented by adding two drops of toluene to the storage bottle.