



MEDIUM VISCOSITY WHEAT ARABINOXYLAN (Lot 40302a)

09/2009

PROPERTIES:

Viscosity:	22 cSt (1 % w/v; Ostwald C-type viscometer, 30°C). (previously incorrectly reported as 29 cSt).
MW (MAALS)	300,000 daltons.
Sugar composition:	L-Arabinose, 38 %; D-Xylose, 62 % ; other sugars, negligible. (glc of alditol acetates).
Purity:	~ 95 %.
Starch content:	~ 0.09 %.
Beta-glucan:	0.1 %.
Protein:	3.7 %
Moisture:	3.3 %
Ash:	0.5 %

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.

METHOD OF DISSOLUTION: (for 1% w/v solution).

Accurately weigh 1 g of arabinoxytan into a 120 mL dry pyrex beaker. Wet the sample with 8 mL of 95 % ethanol. Add a magnetic stirrer bar, followed by 90 mL of distilled water. Immediately place the beaker containing the slurry on a magnetic stirrer-hotplate and heat at a setting of 100°C with vigorous stirring. Loosely cover the beaker with aluminium foil and stir and boil the contents until the arabinoxytan completely dissolves (approx. 10 min).

Allow the solution to cool to room temperature with continued stirring.
Adjust the volume to 100 mL.

The solution may be very slightly opalescent due to the presence of trace amounts of protein.

Arabinoxytan solutions 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.