**PREPARATION**

Galactan (potato) is prepared by controlled acid hydrolysis of pectic galactan from potato to remove most of the arabinofuranosyl residues. Typically, the arabinose content is reduced from 6 to 3% and the galactose content is increased from 82 to 87%.

**DISSOLUTION**

Add 1 g of galactan to 95 mL of vigorously stirring distilled water at approximately 60°C, and stir until the galactan completely dissolves (~10 min). Cool the solution to room temperature and adjust the volume to 100 mL. Store this solution in a well-sealed Duran bottle. Add 2 drops of toluene to prevent microbial contamination. Store at 4°C.

**Sugar Composition (Lot Number 120501c)**

- Galactose: 87%
- Arabinose: 3%
- Rhamnose: 4%
- Galacturonic acid: 6%

**Glc trace of alditol acetates**