DESCRIPTION
Lichenan is a linear, 1,3:1,4-β-D glucan with a structure similar to that of barley and oat β-glucans. Lichenan has a much higher proportion of 1,3- to 1,4-β-D linkages than do the other two glucans. The ratio of 1,4- to 1,3-β-D linkages is approximately 2:1.

PROPERTIES
Purity: ≥ 80%
Protein Content: 1.3% (Nitrogen x 5.7)
Physical Description: Odourless, off-white powder.
Solubility: Soluble in hot water.

Sugar Composition (Lot 80402)
- Glucose: 81.5%
- Arabinose: 1.8%
- Mannose: 7.7%
- Xylose: 0.6%
- Galactose: 6.1%
- Other Sugars: 2.3%
Gas liquid chromatography of the alditol acetates derived from hydrolysis and derivatisation of Lichenan (Lot 80402)

A typical polysaccharide sample (~ 10 mg) was hydrolysed using 2N TFA at 120°C for 60 min. Subsequent sodium borohydride reduction was performed in 1N NH₄OH for 90 minutes at 40°C. The corresponding alditol acetates were prepared using acetic anhydride and 1-methyl imidazole, extracted into DCM and analysed by GC. Chromatography was performed on a Shimadzu GC-14B with CHROMATOPACK C-R8A using a Packed glass column (6 ft x 5 mm OD, 3 mm ID) with 3% Silar 10C on W-HP (80-100 mesh). The carrier gas was nitrogen at 130 KPa. Injector temperature; 250°C; Column temperature; 230°C. Detection by FID with 60KPa H₂ pressure and 50 KPa air pressure.