



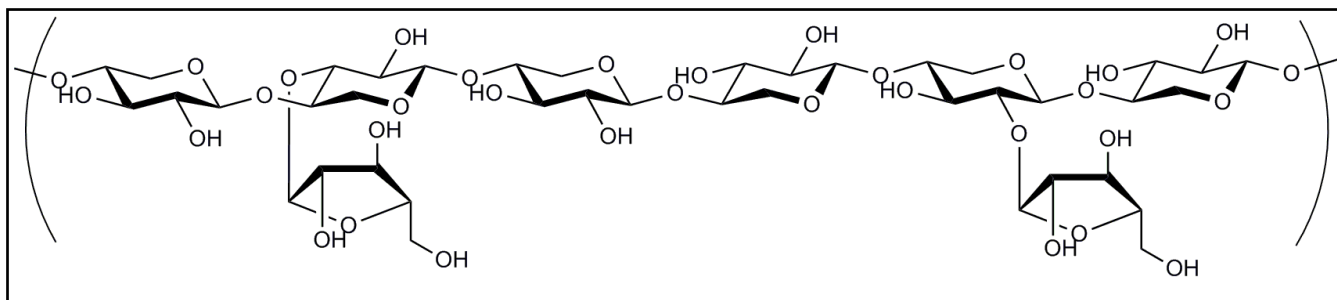
## WHEAT ARABINOXYLAN (enzyme debranched; 30% Ara) (Lot 140601a)

**P-EDWAX30**

11/14

**CAS NO. 9040-27-1**

### STRUCTURE:



Schematic representation of wheat arabinoxylan unit (Ara:Xyl = 30:70)

### PREPARATION:

Medium viscosity wheat arabinoxylan was hydrolysed to the limit with *Bacteroides ovatus*  $\alpha$ -L-arabinofuranosidase (AXH-d3) to remove essentially all 1,3- $\alpha$ -linked L-Araf on doubly substituted D-xylosyl residues. The resultant arabinoxylan is essentially devoid of doubly substituted D-xylosyl residues.

### PROPERTIES:

<b>Purity:</b>	> 94% (dw basis). Glucose, galactose and mannose < 2%
<b>Sugar Ratio:</b>	Arabinose:Xylose = 30:70
<b>Viscosity:</b>	0.4 cSt (1% w/v; Ostwald C-type viscometer, 30°C)
<b>Starch Content:</b>	< 0.01%
<b>Beta-Glucan:</b>	< 0.02%
<b>Protein:</b>	0.5%
<b>Moisture:</b>	4.0%
<b>Ash:</b>	2.1%
<b>Physical Description:</b>	Slightly off-white, odourless powder

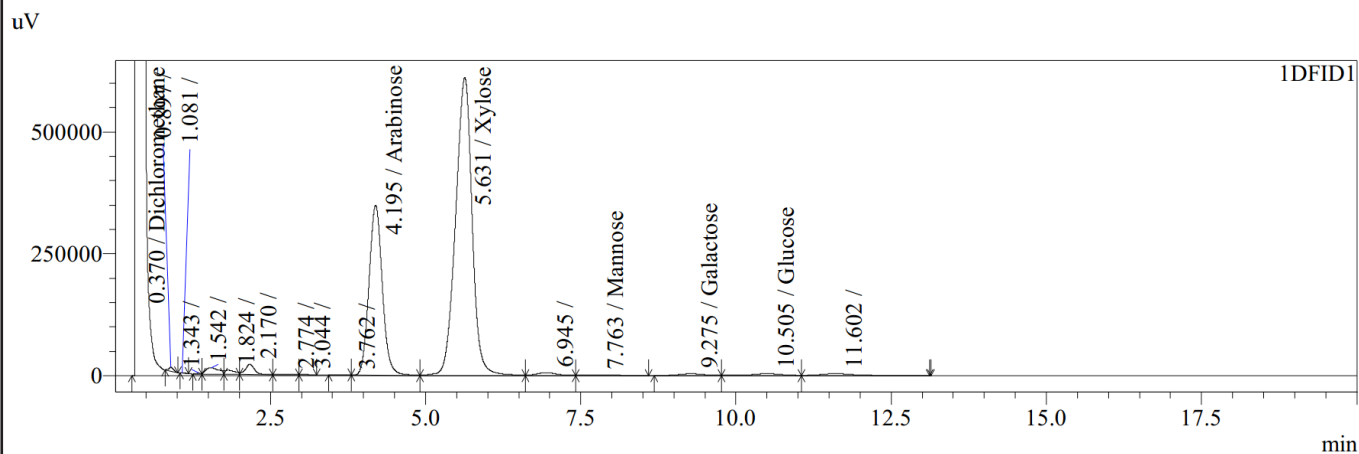
### STORAGE CONDITIONS:

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 arabinoxylan into a 120 mL dry pyrex beaker. Wet the sample with 5 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 arabinoxylan 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. Arabinoxylan 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.

## Gas liquid chromatography of the alditol acetates derived from hydrolysis and derivatisation of low viscosity, enzymic debranched wheat arabinoxylan (Lot I40601a)



### GLC:

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 NH<sub>4</sub>OH 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 GC-2014 with LabSolutions LC/GC 5.42 Software 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 225 KPa. Injector temperature; 250°C; Column temperature; 230°C. Detection by FID with 100 KPa H<sub>2</sub> pressure and 50 KPa air pressure.