



GALACTAN (Potato) (Lot 120501b)

P-GALPOT

10/15

CAS NO. 9037-55-2

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 120501b)

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

Glc trace of alditol acetates

