

**KONJAC GLUCOMANNAN (High Viscosity) (Lot 90602b)****P-GLCMH****10/15****CAS NO. 11078-31-2****SUGAR COMPOSITION:**

Mannose: 60%

Glucose: 40%

Galactose, arabinose and xylose : undetectable

The polymer also contains acetyl groups which impart solubility. If these groups are removed by the addition of sodium hydroxide (about 1 % w/v), the polymer becomes insoluble in solutions of neutral pH.

VISCOSITY: 12 dL/gram [30°C, in distilled water using an Ubbelohde suspended level viscometer (Type C)].

PROTEIN CONTENT: < 0.2 % (Nitrogen x 5.7)

PHYSICAL DESCRIPTION: Odourless, white powder.

METHOD OF DISSOLUTION:

Accurately weigh 0.2 g of glucomannan into a 120 mL dry pyrex beaker. Wet the sample with 3 mL of 95 % ethanol. Add a magnetic stirrer bar followed by 90 mL of distilled water. Immediately place the beaker on a magnetic stirrer hotplate and heat and stir until the solution boils. Loosely cover the beaker with aluminium foil. When the solution begins to boil, transfer the beaker to a second magnetic stirrer, and stir at room temperature until the polymer completely dissolves (about 60 min). Adjust the volume to 100 mL.

Glucomannan solutions can be stored at room temperature for several weeks in a well sealed storage bottle. Prevent microbial contamination by adding a few drops of toluene to the storage bottle.