



PECTIC GALACTAN (Potato) (Lot 80503c)

P-PGAPT

07/13

PREPARATION

Pectic galactan (potato) is prepared by alkaline extraction of potato fibre followed by enzymic treatment of the extract to remove other polysaccharides.

DISSOLUTION

Pectic galactan (1 g) is added to 95 mL of vigorously stirring distilled water at about 50°C, and stirring is continued until the pectic galactan completely dissolves (about 10 min). The solution is cooled to room temperature, and the volume is adjusted to 100 mL. This solution is stored in a well-sealed glass container. Microbial contamination is prevented by the addition of a few drops of toluene to the container. Store at 4°C.

SUGAR COMPOSITION (Lot Number PGAPT 80503c)

Galactose	:	82%
Arabinose	:	6%
Rhamnose	:	3%
Galacturonic acid	:	9%

Gas liquid chromatography of the alditol acetates derived from hydrolysis and derivatisation of medium viscosity pectic galactan (potato) (Lot 80503c)

