

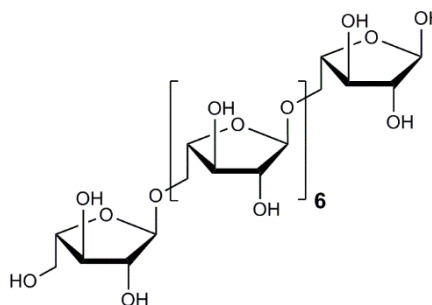


ARABINO-OCTAOSE (Lot I10308a)

O-AOC

09/19

Molecular Formula: $C_{40}H_{66}O_{33}$
MW: 1074.9
CAS: 190852-28-9



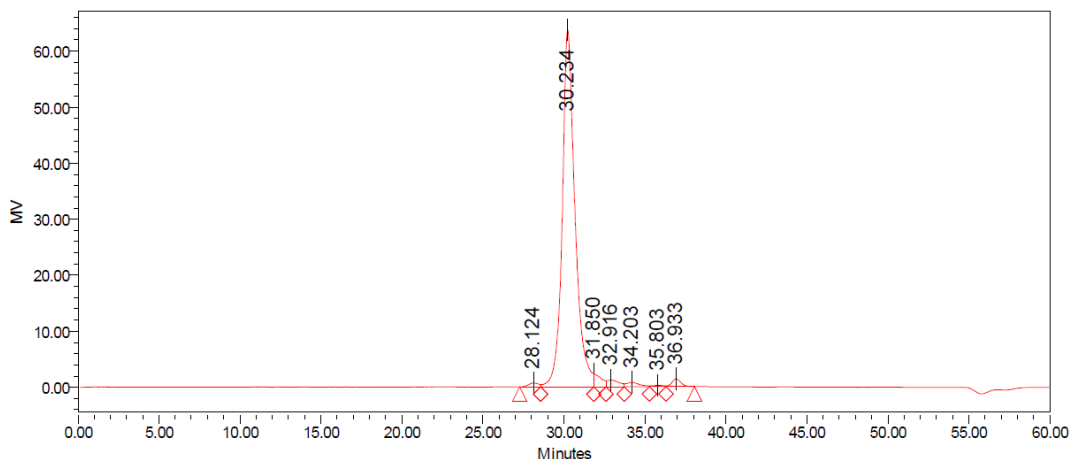
PREPARATION:

Prepared by controlled enzymic hydrolysis of debranched sugar beet arabinan.

PURITY: > 90% (HPLC)

HPLC:

Column: 2 x Tosoh TSK-GEL G2500 PWXL (7.8 x 300 mm) plus guard column (7.8 x 35mm)
 Temperature: 80°C
 Mobile phase: dH_2O
 Flow rate: 0.5 mL/min
 HPLC System: Waters Alliance e2695 Separations Module, Waters 2414 RI detector and Empower v 3 software



Processed Channel: 410

	Processed Channel	Retention Time (min)	Area	% Area	Height
1	410	28.124	29319	0.78	675
2	410	30.234	3485813	92.69	63749
3	410	31.850	74465	1.98	2297
4	410	32.916	62805	1.67	1189
5	410	34.203	43723	1.16	762
6	410	35.803	11234	0.30	240
7	410	36.933	53250	1.42	1366

TLC:

Ethyl acetate:Acetic acid:H₂O = 2:1:1 (run once) on Merck TLC Silicagel 60F₂₅₄

