

## ARABINOXYLAN (Wheat Flour; High Viscosity)

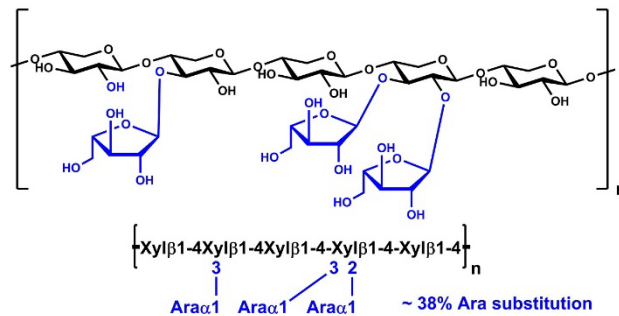
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**P WAXYH**

**CAS:** 9040-27-1

**Source:** Wheat

**STRUCTURE:**



Schematic representation of wheat arabinoxylan unit.

Refer to the product lot number Certificate of Analysis for lot specific properties.

**PROPERTIES:**

**Molecular Weight:** 370 Kd (MAALS)

**Physical Description:** 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 1.0% w/v solution)**

Accurately weigh 1 g of arabinoxylan into a 120 mL dry pyrex beaker. Wet the sample with 8 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 then 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.