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## MANNAN (1,4- $\beta$ -D-MANNAN) (Lot 131001a)

10/15

P-MANCB CAS NO.	9036-88-8	
PROPERTIE	S:	
Protein Content:		~ 0.3% (Nitrogen x 5.7)
Physical Description:		Odourless, white powder.

## **PREPARATION:**

This mannan is prepared by hydrolysis of carob galactomannan with pure *Cellvibrio japonicus*  $\beta$ -mannanase (with heat inactivation), followed by treatment with guar-seed  $\alpha$ -galactosidase to remove essentially all of the  $\alpha$ -linked D-galactosyl residues. The mannan which forms precipitates from solution and is recovered by centrifugation and washed with cold water. The mannan is then re-dissolved in 5% sodium hydroxide and reduced with sodium borohydride. On neutralisation with acetic acid, the mannan precipitates from solution and is washed with ethanol and recovered.

This mannan is a useful substrate for the measurement of  $I,4-\beta$ -D-mannanase assay using a reducing sugar method.

## **SOLUBILITY:**

Insoluble in water. Can be dissolved at 20 mg/mL in 5% w/v sodium hydroxide. On neutralisation with 50% acetic acid, the mannan precipitates from solution as a very fine colloidal suspension. The suspension should be mixed gently by swirling the container by hand before removing aliquots for use in enzyme assays.

## SUGAR COMPOSITION:

Mannose:	<b>98%</b> ;
Galactose:	~ 1%.