



ARABINOHEXAOSE (Lot 160206)

O-AHE

05/16

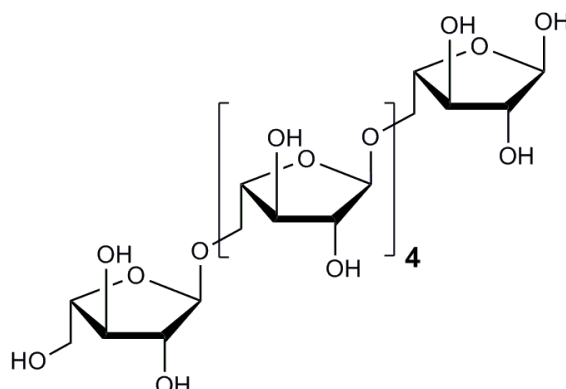
MW: 810.72

CAS: 190852-26-7

PREPARATION:

Prepared by controlled enzymic hydrolysis of debranched sugar beet arabinan.

PURITY: ~ 90%



HPLC:

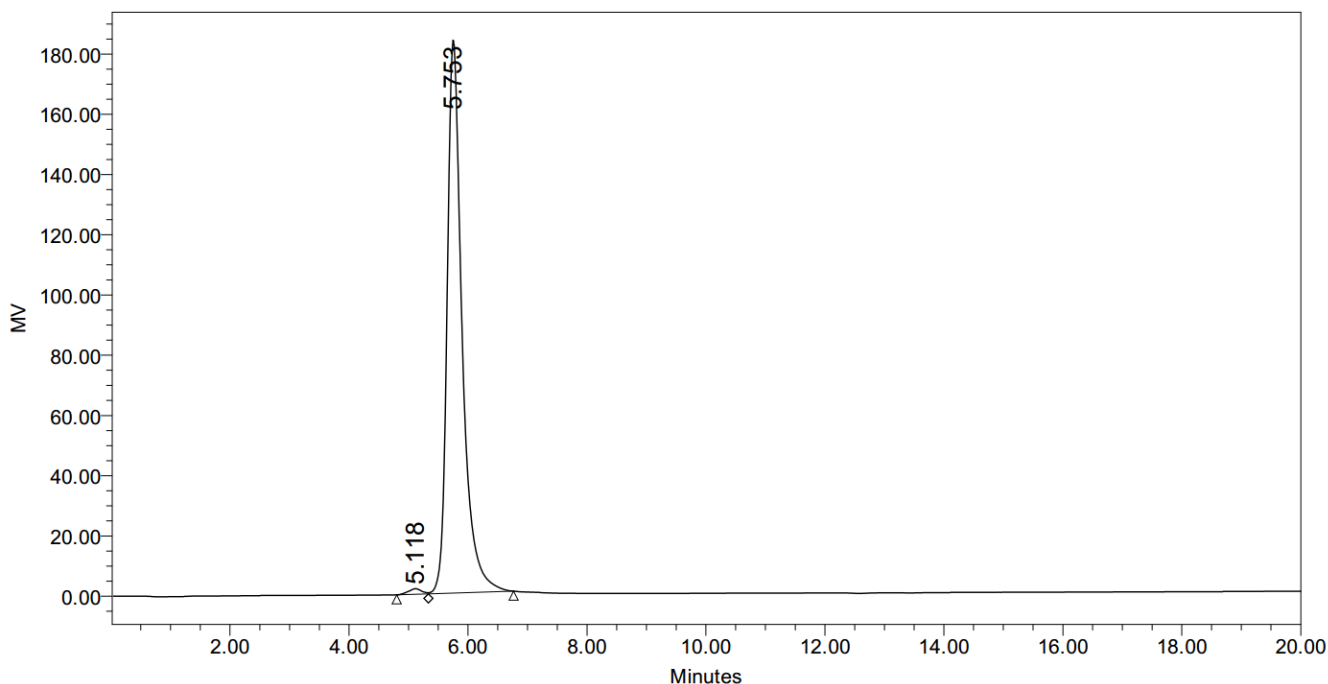
Column: Waters SugarPak I (6.5 x 300 mm)

Temperature: 90°C

Mobile phase: dH₂O with disodium calcium EDTA (50 mg/L) [Sigma Cat No. ED2SC]

Flow rate: 0.5 mL/min

HPLC System: Waters Breeze system, Waters 2410 RI detector and Empower v 2 software



| | RT | Area | % Area | Height |
|---|-------|---------|--------|--------|
| 1 | 5.118 | 28485 | 0.88 | 1843 |
| 2 | 5.753 | 3210818 | 99.12 | 183630 |

HPAEC-PAD:

Column: CarboPac PA200 guard and analytical columns (3 x 250 mm)

Temperature: 30°C

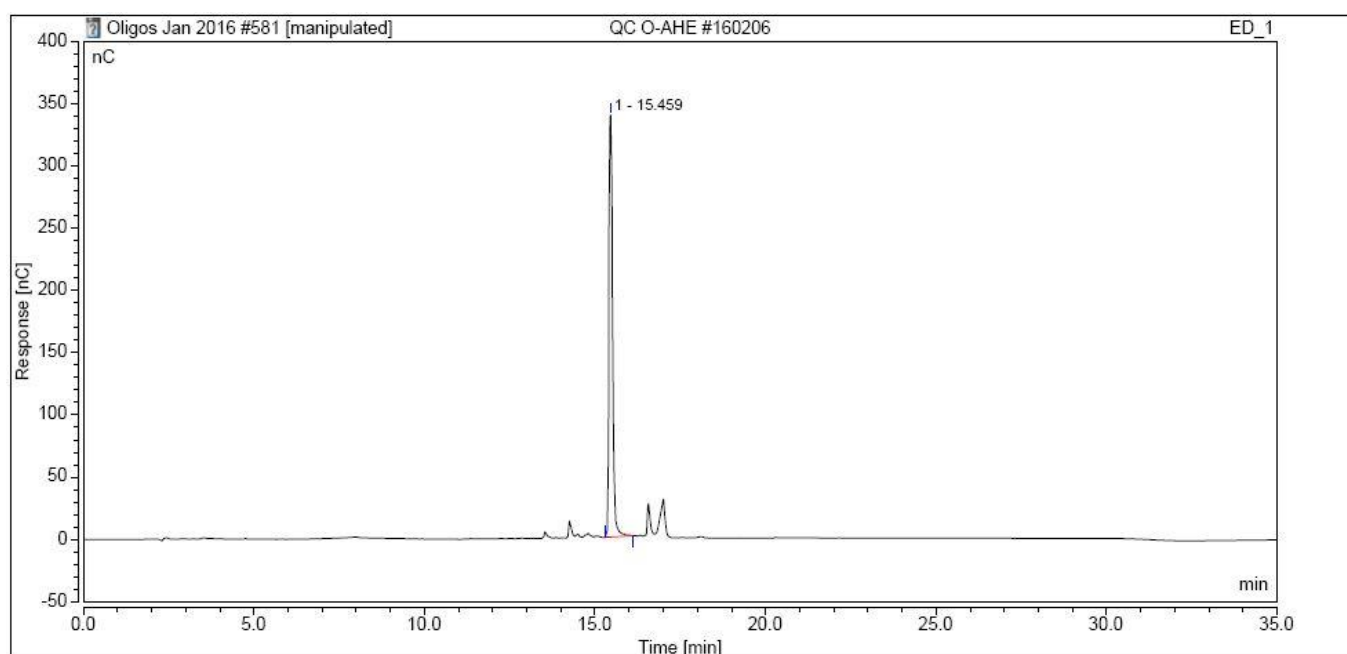
Detector: Au electrode; waveform Carbohydrate, standard quad

Flow rate: 0.4 mL/min

IC system: Dionex ICS5000+ DP system and Chromeleon 7 software

A stepwise linear gradient method was employed as shown.

| Time (min) | 100 mM NaOH (%) | 320 mM NaOAc (%) in 100mM NaOH |
|------------|-----------------|--------------------------------|
| 0 | 100 | 0 |
| 2 | 100 | 0 |
| 17 | 0 | 100 |
| 27 | 0 | 100 |
| 28 | 100 | 0 |
| 35 | 100 | 0 |

**TLC:**Ethyl Acetate:Acetic Acid:H₂O = 2:1:1 (run once) on Merck TLC Silicagel 60F₂₅₄