



YEAST β -GLUCAN (Lot 180808a)

P-BGYST
CAS: 9041-22-9

08/18

PROPERTIES:

Purity:	> 80.0% (on a moisture free basis).
α-Glucan:	< 0.1%
Protein:	2.0%
Moisture:	1.0%
Ash:	0.9%

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:

Weigh 1 g of yeast β -glucan into a 120 mL dry pyrex beaker. Wet the sample with 2 mL of 95% ethanol. Add a magnetic stirrer bar, followed by 10 mL of 10 % sodium hydroxide. Stir the slurry on a magnetic stirrer until the glucan dissolves. Add 70 mL of water and then carefully neutralise the solution with 2 M HCl (about 12-13 mL is required). Adjust the volume to 100 mL (by weight).

On neutralisation, the glucan forms a gel.

β -glucan solutions/gels 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.