Starch, hydrolyzed from potato

Product Number S 5651
Store at Room Temperature

Product Description
CAS Number: 9005-25-8

This product is made by starting with insoluble starch. The insoluble starch is hydrolyzed with sulfuric acid, neutralized with carbonate, water washed to remove ions, washed with acetone to remove the bulk of the water, and finally dried under vacuum. This product consistently works well for the preparation of 10% and 12% gels.

Precautions and Disclaimer
For Laboratory Use Only. Not for drug, household or other uses.

Procedure
The standard procedure that we use in making a starch gel is by adding warm buffer to the starch. The starch is then heated until it becomes thick and cannot be mixed anymore. Continue heating even though it is viscous until it becomes thin and translucent, approximately 70 °C. Then remove from heat. We do not degas the mixture after heating to remove bubbles or screen the mixture to remove the lumps as some would employ. If the starch solution is under-heated, it may be too thick to pour from the container, and then will not gel properly. If it does gel, the sample will probably run too slow on the gel. If the solution is over-heated, it will be too thin in consistency, and the sample will run too fast.

Storage/Stability
It is very important that this product is kept as DRY as possible during storage. It must be sealed tightly to protect it from taking up moisture. Moisture will change the swelling characteristics of the starch.