Creative Enzymes®

# L-(+)-Arabinose

*Cat. No. CSUB-0830*

*Lot. No.* (See product label)

## Introduction

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| ***Description*** | L-Arabinose is the naturally occurring isomer and constituent of plant polysaccharides. Most bacteria contain an inducible arabinose operon which codes for a series of enzymes and transporters that allows L-arabinose to be used as the sole carbon source in microbial culture. |
| ***Applications*** | A ubiquitous naturally occuring saccharide |
| ***Synonyms*** | L-ARA; FEMA 3255; PECTIN SUGAR; (3R,4S,5S)-2,3,4,5-tetrol--oxane; L-Arabinose(9CI); pectinose; L-ARABINOSE SYRUP 70%; L-ARABINOSE, POWDER |

## Product Information

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| ***Form*** | Solid |
| ***CAS No.*** | 5328-37-0 |
| ***Molecular Formula*** | C5H10O5 |
| ***Molecular Weight*** | 150.13 |
| ***Purity*** | >99% |
| ***Melting Point*** | 160-163° C (lit.) |
| ***Solubility*** | Soluble in water (1 M) at 20° C, and glycerol. Insoluble in alcohol. |
| ***Substrates*** | LDH |

## Storage and Shipping Information

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| ***Storage*** | Store at room temperature |