



STARCH HYDROLYZED FROM POTATO

Product Number **S4501**

Product Information

Procedure

For the amount of starch-hydrolyzed to use in this procedure refer to the lot specific Certificate of Analysis. Serum protein separations, comparable to those illustrated in the references, can be obtained.

A. Buffer for Horizontal Gels¹
0.0092 M Sodium Hydroxide
0.0230 M Boric Acid

B. Buffer for Vertical Gels²
0.0104 M Sodium Hydroxide
0.0260 M Boric Acid

1. Suspend starch in 50 ml Buffer (250 ml Erlenmeyer Flask).
2. Rinse the weighing vessel with 50 ml Buffer and add to Flask.

3. Heat flask over flame or hot plate.
Mix continuously.
 - a) Suspension will become semi-solid.
 - b) Continue heating and mixing until it forms a viscous liquid.
4. Stop heating and apply vacuum to flask to degas the mixture. Allow mixture to boil vigorously, but briefly, to avoid appreciable water loss.
5. Pour into suitable trays, cover, allow to set and cool to room temperature. Gels will then be ready for use. Precise control of conditions will yield reproducible gels.

References

1. Smithies, O.: *Biochem. J.*, **61**, 629 (1955)
2. Smithies, O.: *Biochem. J.*, **71**, 585 (1959)

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