

## D-Sorbitol Colorimetric Assay Kit

### Product Information

#### **Cat**

Kit-1117

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Kit-1117

#### **Description**

Sorbitol is one of the 6 carbon sugar alcohols. It is commonly used as an artificial sweetener, as a laxative and in cosmetics as a humectant and thickening agent. Sorbitol is produced naturally in a variety of fruits. It can be produced in humans in small amounts by the reduction of glucose by aldose reductase. Due to its poor ability to diffuse across the cell membrane, sorbitol can be trapped in cells and is believed to be one of the causes of damage (due to osmotic effects) in diabetes. Interestingly, sorbitol can be used as a screen for the O154:H7 strain of *E. coli*, since this strain is one of the few strains which cannot metabolize sorbitol. Sorbitol Colorimetric Assay Kit is designed to measure sorbitol in a variety of samples such as foods, fruits, fruit juices, pharmaceuticals, cosmetics, paper and some other biological samples. In the assay, sorbitol is oxidized to fructose with the proportional development of intense color with an absorbance maximum at 560 nm. The assay is useful over the range of 0.1-10 nmol of Sorbitol per sample.

#### **Applications**

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#### **Storage**

-20°C

#### **Shipping**

Gel Pack

#### **Size**

100 assays

#### **Kit Components**

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## D-Sorbitol Colorimetric Assay Kit

Sorbitol Assay Buffer; Sorbitol Probe; Sorbitol Enzyme Mix; Sorbitol Developer; Sorbitol Standard (100 mM)

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**Detection method** Absorbance (560 nm)

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**Features & Benefits**

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Simple procedure; takes ~ 35-40 minutes;

Fast and convenient;

The kit provides an accurate assay for measuring sorbitol in various samples

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