

L-Malic acid Colorimetric Assay Kit

Cat. No. Kit-2065 **Lot. No.** (See product label)

SPECIFICATION

Product Overview	Enzymatic and rapid colorimetric test for the determination of L-malic acid. Based on the spectrophotometric measurement of INT-formazan formed through the combined action of L-malate dehydrogenase (L-LDH), aspartate aminotransferase (AST) and diaphorase.
Size	5 x 10 tests
Description	L-Malic acid is a relevant component of the citric acid cycle that is found in animals, plants and microorganisms. It is one of the most important fruit acids found in nature and it is the acid present in highest concentrations in wine. Microbial decomposition of L-malic acid leads to the formation of L-lactate; this can be a desirable reaction in the wine industry, where the level of L-malic acid is monitored, along with L-lactic acid, during malolactic fermentation.
Applications	This rapid and simple colorimetric method is used for the determination of L-malic acid (L-malate) in a wide range of matrices. Although specially developed for quantification of L-malic acid in wine industry, this kit is also adequate to L-malic acid measurement in other foodstuffs such as fruit juice, beer, bread, fruit and vegetable products, as well as in cosmetics, pharmaceuticals and biological samples. Simple, robust, and accurate, this assay can be performed using an inexpensive visible spectrophotometer.
Kit Components	Solution 1. Glycylglycine buffer (60 mL, 0.25 M, pH 10.0) plus L-glutamate (0.25 M), Triton X100 (1.25% V/V) and sodium azide (0.02% w/v) as a preservative. Stable for

 Tel: 1-631-559-9269 1-516-512-3133

 Email: info@creative-biomart.com  Fax: 1-631-938-8127

 45-1 Ramsey Road, Shirley, NY 11967, USA

2 years at 4 °C. Mixture 2 (5 x). NAD⁺ (30 mg) plus INT (1.1 mg) and FAD (75 ug). Stable for 5 years at -20 °C. Dissolve content of 1 bottle in 12 mL of Solution 1. Stable for at least 48 h. Suspension 3. Aspartate aminotransferase (AST/GOT), L-Malate dehydrogenase (LMDH) and Diaphorase in 3.2 M ammonium sulphate (2.2 mL). Stable for 2 years at 4 °C. Swirl bottle before use. Solution 4. L-Malic acid standard solution (5 mL, 0.4 mg/mL). Stable for >2 years at 4 °C. This standard solution can be used when there is some doubt about the method accuracy. Powder 5: PVPP (polyvinylpolypyrrolidone; 10 g)

Detection method	Colorimetric method
Compatible Sample Types	Wine, beer, fruit juices, milk, dietetic foods, bread, jam, honey, ice-creams, fruit and vegetables, pharmaceuticals, cosmetics and biological samples.
Features & Benefits	Simple and robust format Use of inexpensive visible spectrophotometer Rapid reaction
Sensitivity	Reaction volume: 3.04 mL Range: 8-800 mg/L Detection limit: 8 mg/L