



Analyte	Cat. No.	Analyte Significance	Advantages of Megazyme Test Kits
Acetaldehyde	K-ACHYD	One of the most important aroma compounds in yogurt, responsible for the characteristic taste. Also formed in milk during storage	AIDH supplied as a stabilised solution rather than a lyophilised powder, thus less wasted enzyme. Stable reagents
Acetic Acid	K-ACET K-ACETAF K-ACETAK K-ACETRM K-ACETGK	Fermentation product of yogurt and cheese	All kits contain PVP to prevent tannin inhibition. K-ACET (manual, efficient) contains stable ACS suspension. K-ACETAF (auto) used to prepare very stable R1 and R2. K-ACETAK (auto) / K-ACETRM (manual) are very rapid acetate kinase (AK) based kits with excellent linearity. K-ACETGK is a new rapid, auto-analyser assay kit employing AK and phosphotransacetylase. Stable reagents
Ammonia	K-AMIA K-AMIAR	Important indicator of the hygienic quality (microbial load) of milk	K-AMIAR has a very rapid reaction rate (~ 3 min at room temperature). Ideal for manual and auto-analyser applications, stable reagents
L-Ascorbic Acid	K-ASCO	Antioxidant present in dairy products. Permitted additive	Rapid reaction, stable reagents
Aspartame	K-ASPTM	Common milkshake and yogurt sweetener	Rapid reaction, stable reagents, only enzymatic kit available
Citric Acid	K-CITR	Important quality indicator of milk, especially for butter and cheese production. Permitted additive	Ideal for both manual and auto-analyser applications. Reconstituted citrate lyase stable for > 6 months at -20°C, stable reagents
Ethanol	K-ETOH	Produced during the fermentation of kefir	Rapid reaction, stable reagents (AIDH supplied as a stable suspension)
Formic Acid	K-FORM	Minor acid in dairy products	FDH supplied as a stabilised suspension rather than a lyophilised powder, thus less wasted enzyme, stable reagents
D-Fructose / D-Glucose	K-FRUGL K-FRGLMQ	Common milkshake and yogurt sweetener	Rapid reaction times, choice of simple formats available, ideal for manual and auto-analyser applications, stable reagents
D-Gluconic Acid	K-GATE	Weak organic acid found in dairy products. High levels found in certain cheeses	Rapid reaction, stable reagents
D-Glucose	K-GLUC K-GLUHKR/L	Low levels expected in unprocessed / unadulterated milk and in cheese. Useful marker when producing lactose depleted dairy products	Choice of simple formats available, based either on glucose oxidase / peroxidase, or hexokinase / G-6-PDH, stable reagents
L-Glutamic Acid	K-GLUT	Found in high concentrations, especially in cheese	No wasted diaphorase solution (stable suspension supplied), stable reagents
D-Lactic Acid	K-DATE	Quality indicator of milk, yogurt and cheese	Rapid reaction, stable reagents
L-Lactic Acid	K-LATE	Quality indicator of fresh milk. High levels in yogurt and cheese	Rapid reaction, stable reagents. Ideal for manual and auto-analyser applications
D-/L-Lactic Acid	K-DLATE	Quality indicator of fresh milk, yogurt and cheese	Rapid reaction, flexible concurrent format, stable reagents
Lactose / D-Galactose	K-LACGAR	Key quality (value) indicator of milk	Very rapid reaction (~ 5 min even at room temperature), stable reagents
D-Sorbitol / Xylitol	K-SORB	Dairy product sweetener	No wasted diaphorase solution (stable suspension supplied), stable reagents
Succinic Acid	K-SUCC	Minor dairy acid	Rapid reaction (~ 6 min even at room temperature), stable reagents
Sucrose	K-SUFRG K-SUCGL	Not present naturally in dairy products	Choice of simple formats available, based either on glucose oxidase / peroxidase, or hexokinase / G-6-PDH, stable reagents
Urea	K-URAMR	Quality indicator of milk, especially that used for cheese production. Used as a metabolic marker of bovine blood urea levels	Simple, very rapid (both urea and ammonia measured in < 10 min at room temperature) and sequential / efficient (only one cuvette required per sample)