



Setting New Standards for Purity, Quality and Innovation in Dietary Fibre Test Kits and Reagents

- ◆ Total Dietary Fibre
- ◆ Integrated Total Dietary Fibre
- ◆ Mixed Linkage Beta-Glucan
- ◆ Resistant Starch
- ◆ Fructan
- ◆ Total Starch
- ◆ Starch Damage
- ◆ Ceralpha
- ◆ Amylazyme



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Providing High Purity Enzymes and Reagents
 for the Analytical Community

Megazyme International Ireland





Dietary Fibre Test Kits



Analyte	Cat. No.	Analyte Significance	Advantages of Megazyme Test Kits
Total Dietary Fibre	K-TDFR K-INTDF	Carbohydrate not digested in small intestine	Stable reagents, cost effective. K-TDFR: AOAC Methods 985.29, 991.42, 993.19, 991.43; AACC Methods 32-07.01, 32-21.01, 32-05.01 K-INTDF: AOAC Method 2009.01; AACC Method 32-45.01
Beta-Glucan (Mixed linkage)	K-BGLU	Major cell-wall polysaccharide of barley and oats. Key dietary fibre component	Rapid reaction, stable reagents, only enzymatic kit available. AOAC Method 995.16; AACC Method 32-23.01 ICC Standard No. 166 RACI Standard Method
Resistant Starch	K-RSTAR	Starch that is not digested in the small intestine of monogastric animals	Only kit available, rapid and robust. AOAC Method 2002.02; AACC Method 32-40.01
Fructan	K-FRUC K-FRUCHK	Common component in many plant-based foods	Novel assays, rapid reaction, stable reagents. K-FRUC: AOAC Method 999.03; AACC Method 32-32.01
Total Starch	K-TSTA K-TSTAHK	Major component of most plant-based foods	Rapid assay formats with options of measuring D-glucose with GOPOD reagent or with hexokinase / G-6-PDH. Stable reagents. AOAC Method 996.11; AACC Method 76-13.01; ICC Method No. 168 RACI Standard Method
Starch Damage	K-SDAM	Key parameter in determining water absorption of flour	Very specific, simple format, cost effective. AACC Method 76-31.01; ICC Standard No. 164; RACI Standard Method
Ceralpha	K-CERA	A key enzyme in cereal processing	Rapid reaction, stable reagents. AOAC Method 2002.01; AACC Method 22-02.01; ICC Standard No. 303; RACI Standard Method CCFRA Flour Testing Working Group Method 0018
Amylzyme	T-AMZ200	A key enzyme in cereal processing	High sensitivity. AACC Method 22.05; RACI Standard Method