



Fermentation Industry Test Kits

Analyte	Cat. No.	Analyte Significance	Advantages of Megazyme Test Kits
Acetic Acid	K-ACETRM	A common fermentation product	K-ACETRM is a rapid, manual assay kit employing AK and phosphotransacetylase. Stable reagents
Ammonia	K-AMIAR	Commonly measured in fermentation broths	K-AMIAR has a very rapid reaction rate (~ 3 min at room temperature). Ideal for manual and auto-analyser applications. Stable reagents
α-Amylase	K-CERA	A major fermentation product	Novel assay employing a defined oligosaccharide substrate. High sensitivity and specificity. AOAC Method 2002.01; AACC Method 22-02.01; ICC Standard Method no. 303; RACI Standard Method; CCFRA Flour Testing Working Group Method 0018
L-Asparagine / L-Glutamine / Ammonia	K-ASNAM	Common components of animal cell culture media	Novel product, enabling all three analytes to be determined in less than 20 min. Manual and microplate format procedures given
Citric Acid	K-CITR	A product of fermentation	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 alcoholic fermentation	Rapid reaction, stable reagents (AIDH supplied as a stable suspension)
β-Glucanase	K-CELLG3	A major fermentation product	Novel assay employing a defined oligosaccharide substrate. High sensitivity, specificity and stability. Rapid reaction, ideal for manual and auto-analyser applications
β-Glucanase	K-MBGL	A major fermentation product	Rapid reaction, stable reagents; RACI Standard Method
D-Glucose	K-GLUC K-GLUHK	Common component of fermentation broths	Rapid reaction, stable reagents
Glucose Oxidase	K-GLOX	A major fermentation product	Rapid reaction, simple format, stable reagents
L-Glutamine / Ammonia	K-GLNAM	Common components of animal cell culture media	Simple and rapid test kit gives values for ammonia and L-glutamine
Glycerol	K-GCROL K-GCROLGK	A product of fermentation	Rapid reactions, stable reagents
L-Lactic Acid	K-LATE	Produced predominantly from L-malic acid during malolactic fermentation	Rapid reaction, stable reagents. Ideal for manual and auto-analyser applications
L-Malic Acid	K-LMALR K-LMALAF K-LMALMQ K-LMALQR	Common component of fruits	All kits contain PVP to prevent tannin inhibition. 1. K-LMALR/L (manual) rapid reaction 2. K-LMALAF (auto) rapid reaction, excellent linearity 3. K-LMALMQ (manual, colorimeter based) 4. K-LMALQR (auto) liquid ready reagents
Succinic Acid	K-SUCC	Wine acid produced during fermentation	Rapid reaction (~ 6 min at room temperature), stable reagents
Sucrose	K-SUFRRG K-SUCGL	Added to increase the amount of alcohol. Use only permitted in certain situations	Choice of simple formats available, based either on glucose oxidase / peroxidase, or hexokinase / G-6-PDH
Urea	K-URAMR	Source of Yeast Available Nitrogen (YAN) and precursor of the carcinogen ethyl carbamate. Over-supplementation with diammonium phosphate (DAP) can result in elevated levels	Simple, very rapid (both urea and ammonia measured in < 10 min at room temperature) and sequential / efficient (only one cuvette required per sample)
α-Amylase	T-AMZ200	A product of fermentation	Rapid reaction, stable reagent AACC Method 22.05; RACI Standard Method
endo-Arabinanase	T-ARZ200	A product of fermentation	Rapid reaction, stable reagent
β-Glucanase	S-ABG100	A product of fermentation	Rapid reaction, stable reagent
Pullulanase	S-RPUL	A product of fermentation	Rapid reaction, stable reagent
endo-β-Xylanase	S-AXBP	A product of fermentation	Rapid reaction, stable reagent