



Food Industry Test Kits

Analyte	Cat. No.	Analyte Significance	Advantages of Megazyme Test Kits
Acetic Acid	K-ACETRM K-ACETAK K-ACETGK	Common food component	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-AMIAR	Common food component	K-AMIAR has a very rapid reaction rate (~ 3 min at room temperature). Manual and auto-analyser applications
Amylose / Amylopectin	K-AMYL	Ratio of these components affects the rate of digestion and utilisation of starch	Novel kit, stable reagents
L-Asparagine / L-Glutamine / Ammonia	K-ASNAM	Acrylamide precursors in the production of fried, roasted, toasted potato or other food products	Novel product, enabling all three analytes to be determined in less than 20 min. Manual and microplate format procedures given
L-Ascorbic Acid	K-ASCO	Naturally found in fruits and vegetables, or supplemented in processed foods	Rapid reaction, stable reagents
Available Carbohydrates / Dietary Fiber	K-ACHDF	Sugars rapidly digested and absorbed, and dietary fibre	Novel procedure, stable reagents
β-Glucan (Mixed linkage)	K-BGLU	Major cell-wall polysaccharide of barley and oats	Rapid reaction, stable reagents, only enzymatic kit available. AOAC Method 995.16; AACC Method 32-23.01; ICC Standard No. 166; RACI Standard Method
Citric Acid	K-CITR	Common food component / additive	Ideal for manual and auto-analyser applications
Ethanol	K-ETOH	Found in small amounts in many foods	Rapid reaction, stable reagents (AIDH supplied as a stable suspension)
Fructan	K-FRUC K-FRUCHK	Common component in many foods such as onions and seeds	Novel assays, rapid reaction, stable reagents; AOAC Method 999.03; AACC Method 32-32.01
D-Fructose / D-Glucose	K-FRUGL K-FRGLMQ K-FRGLQR	Very common food sugars, e.g. from high fructose corn syrup supplementation	Ideal for manual and auto-analyser applications. Stable reagents. Choice of spectrophotometric or simple colorimeter formats
D-Gluconic Acid	K-GATE	Food additive	Rapid reaction, stable reagents
D-Glucose	K-GLUC K-GLUHKR/L	Common food component, very important in certain situations, e.g. diabetic products	Choice of simple formats available, based either on glucose oxidase / peroxidase, or hexokinase / G-6-PDH
L-Glutamic Acid	K-GLUT	Common natural food component, e.g. in cheese and tomatoes, or added as a flavouring agent, e.g. as monosodium glutamate (MSG)	Diaphorase supplied as a stabilised suspension rather than a lyophilised powder, thus less wasted enzyme
Glycerol	K-GCROL K-GCROLGK	Common food component, or added as a sweetener or to improve "mouth feel"	Novel tablet format offers superior stability, rapid reactions
D-Lactic Acid	K-DATE K-DLATE	Quality indicator of fruit and vegetable products	Rapid reaction, stable reagents
L-Lactic Acid	K-LATE	Quality indicator of fruit, vegetable and egg products	Rapid reaction, stable reagents. Ideal for manual and auto-analyser applications
Lactose	K-LACGAR K-LACSU	Common processed food component, exact amount important in "lactose free" products	Very rapid reaction for K-LACGAR (~ 5 min even at room temperature), stable reagents
Maltose	K-MASUG	Common food component	Rapid reaction, stable reagents
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
Sucrose	K-SUFRG K-SUCGL	Common food component	Choice of simple formats available, based either on glucose oxidase / peroxidase, or hexokinase / G-6-PDH
Sweeteners	K-ASPTM K-MANOL K-SORB	Aspartame, D-mannitol, D-sorbitol and xylitol are common sweeteners found in a variety of foods	1. K-ASPTM - novel method, only test kit available 2. K-MANOL - new method, only test kit available 3. K-SORB - diaphorase supplied as a stabilised suspension rather than a lyophilised powder, thus less wasted enzyme
Total Dietary Fiber	K-TDFR K-INTDF	Carbohydrate not digested in small intestine	1. K-TDFR: AOAC Methods 985.29, 991.42, 991.43 & 993.19; AACC Methods 32-05.01, 32-06.01, 32-07.01, 32-21.01, 2. K-INTDF is consistent with the CODEX Alimentarius definition of dietary fiber. AOAC Method 2009.01, 2011.25; AACC Methods 32-45.01 & 32-50.11
Total Starch	K-TSTA K-TSTAHK	Major food component	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