Application note

Version 1

Determination of peroxidase in grain



Overview	
Parameter	Peroxidase
Test	Peroxtesmo KO (REF 90606)
Detection limit	Peroxidase traces
Sample material	Oats, wheat
General information	Peroxtesmo KO allows the quick and easy detection of peroxidase in food. Peroxidases are enzymes that can change the properties of vegetables after a certain time due to their activity. Thus, taste, appearance and consistency can be negatively affected and even contribute to vitamin degradation.

Instructions

Sample preparation		
	1.	Finely grind oat / wheat flakes or grains.
Execution		
	2.	Prepare a suspension with distilled water and leave to stand for approx. 10 minutes, stirring occasionally.
Evaluation		
Visual evaluation	3.	Put a drop of the solution on the test strip and wait about 2 minutes.
	4.	If the strip changes color to blue or bluish-green, peroxidase is present.

Contact

If you have further questions, please do not hesitate to contact us:

Technical support and customer service:	Tel.:	+49 24 21 969-333
	E-Mail:	support@mn-net.com
For orders (international):	E-Mail:	sales@mn-net.com