

Amylose/Amylopectin/Total Starch Content Assay kit

Starch is composed of amylose and amylopectin. Amylose is a polysaccharide consisting of α -D-glucose units that are linked together by α -(1, 4) glycosidic bonds. The glucose units in amylopectin are linked in a linear chain by α -(1, 4) glycosidic bonds, and the branching occurs by α -(1, 6) bonds. The different proportion of amylose and amylopectin affects the water absorption, viscosity and gelatinization degree of starch. Amylopectin in the samples is removed by selective precipitation. Amylose and total starch are hydrolyzed into glucose. Glucose oxidase catalyzes the oxidation of glucose to gluconic acid and hydrogen peroxide. Peroxidase catalyzes the oxidation of 4-aminoantipyrine bisphenol by hydrogen peroxide to form colored compounds with characteristic absorption peaks at 510 nm.

Catalog No.	250610
Size	50 Assays / 100 Assays
Product Category	Colorimetric Assay
Detection Method	Spectrophotometry / Micro-Plate Reader
Storage/Stability	-20°C/6 months
Shipping	Gel Packs