



Malic Acid Content Assay kit

L-malic acid is an intermediate product of the tricarboxylic acid cycle and an important part of the malate-aspartic acid shuttle. Malate-aspartic acid shuttle is required for the reductive equivalent transport process of oxidative phosphorylation. In lower organisms, malic acid is converted to lactic acid in the process of malolactic fermentation, which also produces CO₂. Malic acid is commonly used as an additive in the food and pharmaceutical industries, and quantitative analysis of malic acid is also vital in the production of beer, wine, cheese and fruit. Malate dehydrogenase catalyzes malic acid and NAD to form oxaloacetic acid, NADH and NH₄⁺. Under 1-mPMS, WST-1 reacts with NADH to produce water-soluble Formazan. The maximum absorption peak at 450nm can be used to calculate malic acid content.

Catalog No.	250549
Size	50 Assays / 100 Assays
Product Category	Colorimetric Assay
Storage/Stability	-20°C/6 months
Shipping	Gel Packs