



Amylopectin Content Assay kit

Amylopectin, also known as gum starch, is generally composed of several thousand glucose residues. The ratio and content of amylose and amylopectin in starch are relative to starch products. Processing, physical and chemical properties, gelatinization temperature, etc. have a direct impact.

Amylopectin and iodine form a red-purple complex. Ethanol is used to separate the soluble sugar and starch in the sample, and then react with iodine to obtain amylopectin amount.

Catalog No.	250427
Size	50 Assays / 100 Assays
Product Category	Colorimetric Assay
Detection Method	Spectrophotometry / Micro-Plate Reader
Storage/Stability	2-8°C/1 year
Shipping	Gel Packs