



Product Information

SIGMA QUALITY CONTROL TEST PROCEDURE

Enzymatic Assay of β -AMYLASE (EC 3.2.1.2)

PRINCIPLE:



CONDITIONS: T = 20°C, pH = 4.8, $A_{540\text{nm}}$, Light path = 1 cm

METHOD: Colorimetric

REAGENTS:

- A. 16 mM Sodium Acetate Buffer, pH 4.8 at 20°C
(Prepare 100 ml in deionized water using Sodium Acetate, Trihydrate, Sigma Prod. No. S-8625. Adjust to pH 4.8 at 20°C with 1 M HCl.)
- B. 1.0% (w/v) Soluble Starch Solution (Starch)
(Prepare 25 ml in Reagent A using Starch Potato, Soluble, Sigma Prod. No. S-2630. Facilitate solubilization by heating the starch solution in a glass beaker, directly on a heating/stir plate using constant stirring. Bring to a boil and maintain the solution at this temperature for 15 minutes. Allow the starch solution to cool to room temperature with stirring. Return the starch solution to its original volume (25 ml) by the addition of deionized water and dispense samples for assay while stirring.)
- C. Sodium Potassium Tartrate Solution
(Dissolve 12.0 grams of Sodium Potassium Tartrate, Tetrahydrate, Sigma Prod. No. S-2377, in 8.0 ml of 2 M NaOH. Heat directly on a heating/stir plate using constant stirring to dissolve. **DO NOT BOIL.**)
- D. 96 mM 3,5-Dinitrosalicylic Acid Solution
(Prepare 20 ml in deionized water using 3,5-Dinitrosalicylic Acid, Sigma Prod. No. D-0550. Heat directly on a heating/stir plate using constant stirring to dissolve. **DO NOT BOIL.**)

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REAGENTS: (continued)

- E. Color Reagent Solution (Clr Rgt Soln)
(With stirring, slowly add Reagent C to Reagent D. Dilute to 40 ml with deionized water. If not completely dissolved, the reagents should dissolve when mixed. The solution should be stored in an amber bottle at room temperature. The Color Reagent Solution is stable for 6 months.)
- F. 0.2% (w/v) Maltose Standard Solution
(Prepare 10 ml in deionized water using Maltose, Monohydrate, Sigma Prod. No. M-5885.)
- G. β -Amylase Enzyme Solution
(Immediately before use, prepare a solution containing 1 unit/ml of β -Amylase in cold deionized water.)

PROCEDURE:

Pipette (in milliliters) the following reagents into suitable containers:

	<u>Test</u>	<u>Blank</u>
Reagent B (Starch)	1.00	1.00

Mix by swirling and equilibrate to 20°C. Then add:

Reagent G (Enzyme Solution)	1.00	-----
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Mix by swirling and incubate for exactly 3.0 minutes at 20°C. Then add:

Reagent E (Clr Rgt Soln)	1.00	1.00
Reagent G (Enzyme Solution)	-----	1.00

Cap and place in a boiling water bath for exactly 15 minutes, then cool on ice to room temperature and add:

Deionized water	9.00	9.00
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Mix by inversion and record the A_{540nm} for both the Test and Blank using a suitable spectrophotometer.

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PROCEDURE: (continued)

Standard Curve:

A standard curve is made by pipetting (in milliliters) the following reagents into suitable containers:

	<u>Std 1</u>	<u>Std 2</u>	<u>Std 3</u>	<u>Std 4</u>	<u>Std 5</u>	<u>Std Blank</u>
Reagent F (Std Soln)	0.20	0.40	0.60	0.80	1.00	----
Deionized Water	1.80	1.60	1.40	1.20	1.00	2.00
Reagent E (Clr Rgt Soln)	1.00	1.00	1.00	1.00	1.00	1.00

Place in a boiling water bath for exactly 15 minutes, then cool on ice to room temperature and add:

Deionized Water	9.00	9.00	9.00	9.00	9.00	9.00
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Mix by inversion and record the A_{540nm} for the Standards and Standard Blank using a suitable spectrophotometer.

CALCULATIONS:

Standard Curve:

$$\Delta A_{540nm} \text{ Standard} = A_{540nm} \text{ Std} - A_{540nm} \text{ Std Blank}$$

Plot the ΔA_{540nm} of the Standards vs milligrams of Maltose.

Sample Determination:

$$\Delta A_{540nm} \text{ Sample} = A_{540nm} \text{ Test} - A_{540nm} \text{ Test Blank}$$

Determine the milligrams of Maltose liberated using the Standard Curve.

$$\text{Units/ml enzyme} = \frac{(\text{mg of Maltose released}) (df)}{(1)}$$

df = Dilution Factor

1 = Volume (in milliliter) of enzyme used

$$\text{Units/mg solid} = \frac{\text{units/ml enzyme}}{\text{mg solid/ml enzyme}}$$

$$\text{Units/mg protein} = \frac{\text{units/ml enzyme}}{\text{mg protein/ml enzyme}}$$

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UNIT DEFINITION:

One unit will liberate 1.0 mg of maltose from starch in 3 minutes at pH 4.8 at 20°C.

FINAL ASSAY CONCENTRATIONS:

In a 2.00 ml reaction mix, the final concentrations are 8 mM sodium acetate, 0.50% (w/v) starch and 1 unit β -amylase.

REFERENCE:

Bernfeld, P. (1955) *Methods in Enzymology* 1, 149-158

NOTES:

1. This assay is based on the cited reference.
2. Where Sigma Product or Stock numbers are specified, equivalent reagents may be substituted.

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