

D-Lactic Acid (D-Lactate) (Rapid) Assay Kit

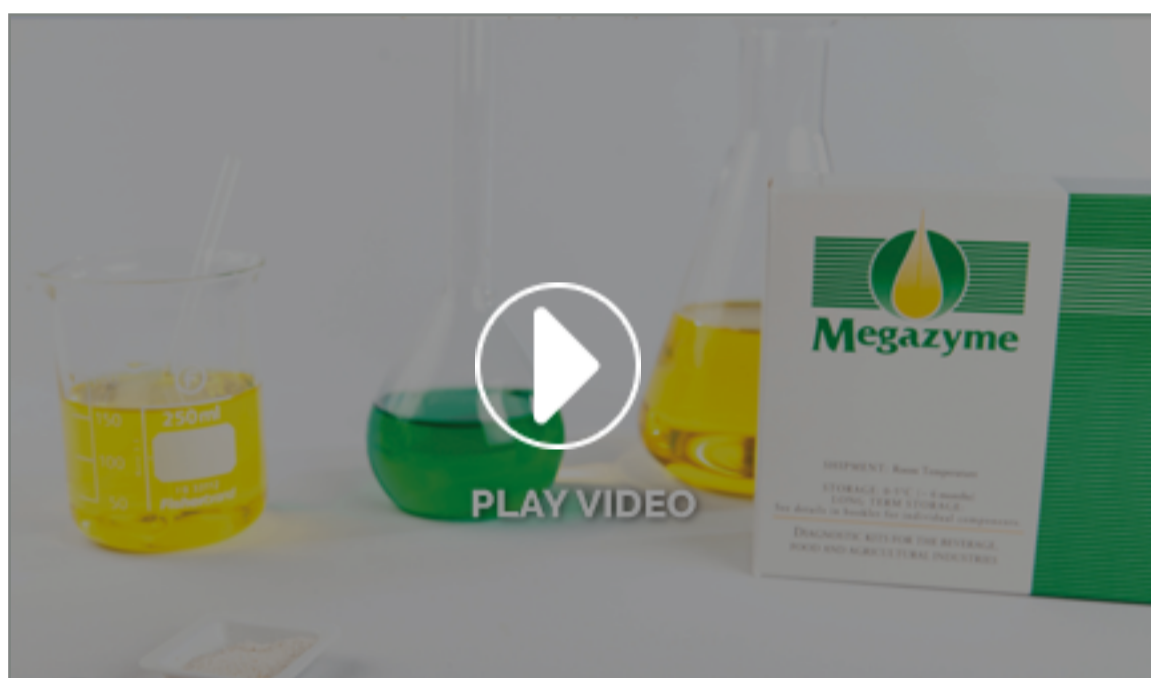
Ask a Scientist ?



The D-Lactic Acid (D-Lactate) (Rapid) test kit is suitable for the rapid, specific measurement and analysis of D-lactic acid in wine, beer, juice, milk, cheese, vinegar, meat and other food products.

Extended cofactors stability. Dissolved cofactors stable for > 1 year at 4°C.

Suitable for manual, auto-analyser and microplate formats.



Product Code	Content/size	Stock	Price	Qty
K-DATE	50 assays (manual) / 500 assays (microplate) / 450 assays (auto-analyser)	✓	€166.00	1
Shipping info		Payment info		Add to Cart

Related Products

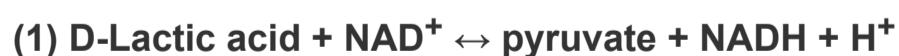
- L-Lactic Acid (L-Lactate) Assay Kit
- D-/L-Lactic Acid (D-/L-Lactate) (Rapid) Assay Kit
- D-Malic Acid Assay Kit
- Lactose/Galactose Assay Kit (Rapid)
- D-Lactate dehydrogenase (*Leuconostoc mesenteroides*)
- L-Lactate dehydrogenase (Porcine)

Description	Publications	Documentation	FAQs
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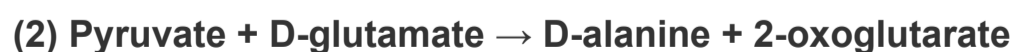
UV-method for the determination of D-Lactic Acid in foodstuffs, beverages and other materials

Principle:

(D-lactate dehydrogenase)



(glutamate-pyruvate transaminase)



Kit size: * 50 assays (manual) / 500 (microplate) / 450 (auto-analyser)

* The number of manual tests per kit can be doubled if all volumes are halved.

This can be readily accommodated using the MegaQuant™ Wave Spectrophotometer ([D-MQWAVE](#)).

Method: Spectrophotometric at 340 nm
Reaction time: ~ 5 min

Advantages

- Very rapid reaction with most samples (~ 5 min)
- Very competitive price (cost per test)
- All reagents stable for > 2 years after preparation
- *Mega-Calc*™ software tool is available from our website for hassle-free raw data processing
- Standard included
- Extended cofactors stability
- Suitable for manual, microplate and auto-analyser formats

Detection limit: 0.21mg/L

Application examples:

Wine, soft drinks, milk, dairy products (e.g. cream, milk / whey powder, cheese, condensed milk and yogurt), foods containing milk (e.g. dietetic foods, bakery products, baby food, chocolate, sweets and ice-cream), vinegar, fruit and vegetables, processed fruit and vegetables, meat products, food additives, paper (and cardboard), cosmetics, pharmaceuticals and other materials (e.g. biological cultures, samples, etc.)

Method recognition:

Methods based on this principle have been accepted by DIN, GOST, IDF, EEC, EN, ISO, OIV, IFU, AIJN and MEBAK