

# Enzymatic Food Analysis

The traditional enzymatic method has now been transferred to a microtitre plate kit format – a significant benefit in routine food analysis.

Enzymatic food analysis is a basic method used for the measurement of compounds such as sugars, acids, alcohols and other metabolites in foods and beverages. The high specificity of enzyme reactions allows for the analysis of food components in complex matrices. Enzymatic methods are especially important for food production and quality assurance. Results give information on the nutrients, authenticity and hygienic status of the food. Romer Labs® offers a growing list of enzymatic test kits for rapid and reliable analysis in a microtitre plate format.



## BENEFITS:

### Save time and efforts

- Parallel measurements of up to 90 samples
- Single cuvette measurements no longer required
- High degree of automation – reduced effort in the lab

### See the benefits in your lab

- Easier handling and faster reading of results
- Calculation sheet available

### Minimizing detection costs

- Less material consumption – no disposable cuvettes and plastic spatulas

### Strengthen your brand with reliable results

- Calibration with standard curve and single calibrant method available

## EnzymeFast® Tests

Item No.	Product	No. of Reactions
<b>Sugars</b>		
COKEF0100	EnzymeFast® Lactose/D-Galactose	140
COKEF0200	EnzymeFast® Sucrose/D-Glucose/D-Fructose	70
COKEF0300	EnzymeFast® Sucrose/D-Glucose	70
COKEF0400	EnzymeFast® D-Glucose/D-Fructose	70
COKEF0700	EnzymeFast® Lactose/D-Glucose	140

In cooperation with IFP



EnzymeFast® Enzymatic Food Analysis  
**ENZYMATIC**