



TEST KIT FOR THE DETERMINATION OF PRIMARY AMINO ACID NITROGEN IN GRAPE JUICE AND WINE FOR DISCRETE ANALYSERS

PRODUCT

Product no. 4B110, for *in vitro* use only

PRINCIPLE OF MEASUREMENT

During fermentation of grape juice, yeasts require a source of nitrogen as a nutrient. Primary amino acids provide a portion of this nitrogen requirement. This test kit is suitable for measuring the Primary Amino Acid Nitrogen (PAAN) content in grape juice and must. In this kit Ortho-phthaldialdehyde (OPA) and N-acetyl-L-cysteine (NAC), in the presence of an alkaline buffer, bind with primary amino acids to form coloured complexes.

The **Yeast Assimilable Nitrogen** (YAN) content of the juice can be determined by adding this PAAN content to the Ammonia Nitrogen content. Ammonia content can be determined by Vintessential Laboratories Enzymatic Discrete Analyser Kit 4B120.

CONTENTS

The kit includes the following reagents:

AAN R1	Buffer	19.5mL x 2
AAN R2	NAC	19.5mL x 2
AAN R3	OPA	8.2mL x 2

Reagents are stable refrigerated at 4°C until the 'best before' date printed on the batch label.

DO NOT FREEZE. Failure to store reagents at the recommended temperature will reduce their shelf life.

If decanting reagents into instrument-specific bottles, then please regularly rinse the bottles with distilled water and dry before adding fresh reagents. Failure to do this may reduce reagent shelf life due to a build-up of waste product.

SAFETY

- Please read the Safety Data Sheets (SDS) before use;
- Take the necessary precautions for the use of laboratory reagents;
- The reagents contain sodium azide as preservative. DO NOT swallow. Avoid contact with skin and mucous membranes.

PROCEDURE

Reagent Definition

Reagent	AAN R1	AAN R2	AAN R3
Stable on board (days)	1	1	1
Alarm limit (mL)	1.0mL	1.0mL	1.0mL
Vial volume	20mL	20mL	20mL
Syringe speed	Normal	Normal	Normal

Test Definition

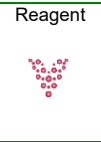
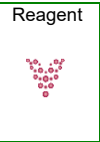
Test type	Photometric
Full name	Amino Acid Nitrogen
Result unit	mg/l
Number of decimals	2
Acceptance	Manual
Dilution 1+	0
Sample type	Wine, Must, Juice

Calibration Parameters

For best results daily calibration is recommended

Calibration type	Linear	Calibrator	Conc. (mg/l)	Dil. Ratio 1+
Repeat time (d)	1	AAN 0	0	0
Points/Calibrator	Duplicate	AAN 100	100	0
Acceptance	Manual	AAN 200	200	0
Curve direction	Ascending	AAN 300	300	0
Type of calibrators	Separate			

Test Flow

							
Reagent	Reagent	Volume (µl)	Time (sec.)	Resp. min	Reagent	Time (sec.)	Wavelength(nm)
AAN R1	AAN R2	2	300	*	AAN R3	600	340
Volume (µl)	Volume (µl)	Disp. with		Resp. max	Volume (µl)		Side wavel.(nm)
65	65	Water		*	20		NONE
Disp. with	Disp. with	Volume (µl)			Disp. With		
Extra	Extra	98			Extra		
Volume (µl)	Volume (µl)	Wash reagent			Volume (µl)		
10	10	NONE			10		
Wash reagent	Wash reagent				Wash reagent		Meas. type
Water	Water				Water		Fixed timing

REFERENCES

1. Dukes, B.C. and Butzke, C.E. 1998, "Rapid determination of primary amino acids in grape juice using an o-phthalaldehyde/N-acetyl-L-cysteine spectrophotometric assay", *Am.J.Enol.Vitic*, Vol 49, No.2, pp. 125-134.

AUSTRALIAN-MADE

This test kit was made with pride in a lab down-under.