

## Megazyme

# Diagnostic Products for Nutritional Analysis & Quality Management

Official Methods  
Rapid Results  
Expert Technical Support

Megazyme products provide diagnostic solutions for Quality Management & Nutritional Analysis, setting new standards in accuracy and reliability. We support commercial laboratories globally with innovative, sensitive and reliable assay kits and reagents to meet customer's analytical needs.

### What are you testing for in your sample?

Whether testing for fiber content in food or lactose levels in milk, we have a diagnostic solution for you. Our product offerings cover a wide range of industries including:



Our customer focused solutions address the needs of:

- consumer demand for evidence based nutritional information
- manufacturer regulatory compliance for accurate food labelling
- novel methods to support emerging areas in laboratory analysis
- accurate, robust & automatable enzyme-based tests matching all types of sample throughput without a large initial capital expenditure

### Validated Methods

Internationally renowned methods, many of which were originally developed by our own scientists. Validations from the AOAC, CODEX and other governing bodies, guarantee results your customer can rely on.



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## Key Methods Covered by Analyte

Analyte	Products Available	Official Methods <small>(for an extensive list visit megazyme.com)</small>
<b>Dietary Fiber</b> Whether measuring total dietary fiber or a specific dietary fiber component, we have you covered	Total Dietary Fiber (K-TDFR) Enzymes such as amyloglucosidase (E-AMGDF), $\alpha$ -amylase (E-BLAAM) & protease (E-BSPRT) are also available as standalone products	AOAC 985.29 AOAC 991.43 GB Standard 5009.88-2014
	Integrated Total Dietary Fiber (K-INTDF)	AOAC 2009.01 AOAC 2011.25
	Rapid Integrated Total Dietary Fiber (K-RINTDF)	AOAC 2017.16 Codex Alimentarius Type I
<b>Starch</b> Kits for the measurement of total starch, digestible and resistant starch, starch damage and starch components such as amylose & amylopectin	Total Starch (K-TSTA)	AOAC 996.11
	Resistant Starch (K-RSTAR)	Codex Alimentarius Type II AOAC 2002.02
	Damaged Starch (K-SDAM) Amylose/Amylopectin (K-AMYL)	
<b>Fructan &amp; FOS</b> We provide the only reagents available worldwide specifically for the measurement of fructan	Fructan (K-FRUC)	AOAC 999.03 AOAC 2016.14 Codex Alimentarius Type III
	Enzymes such as Sucrase (E-SUCR) & Fructanase (E-FRMXLQ & E-FRMXPD) are also available as standalone products to match some Fructan & FOS official methods	GB Standard 5009.255-2016
<b><math>\beta</math>-Glucan</b> We have developed assay kits for the measurement of $\beta$ -glucans in all samples	$\beta$ -Glucan Cereal (Mixed linkage) (K-BGLU)	AOAC 995.16 AOAC 992.28 Codex Alimentarius Type II
	Mushroom & Yeast $\beta$ -glucan (K-YBGL) Yeast $\beta$ -glucan - Enzymatic method (K-EBHLG)	
<b>Lactose</b> Our lactose kits support the dairy industry with the most sensitive & accurate products on the market	Lactose (K-LOLAC)	AOAC 2020.08
	Lactose/Galactose (K-LACGAR)	AOAC 2006.06
<b>Sugars &amp; Organic Acids</b> Our wide range of products allow food & beverage manufacturers to accurately monitor key analytes from raw material to end-product. Liquid-ready assay kits and automatable formats are available to suit all sample analysis throughput needs.	Fructose (K-FRUGL) Glucose (K-GLUC) Maltose (K-MASUG) Sucrose (K-SUFRG) Malic Acid (K-LMAL) Lactic Acid (K-DLATE) Acetic Acid (K-ACET)	Most of our assay kits products are based on methods that have been accepted by official analytical bodies overseeing the wine, brewing, juice & dairy manufacturing industries.

Contact your local sales representative for further details