

EnzyChrom™ Starch Assay Kit (Cat# E2ST-100)

Quantitative Colorimetric/Fluorimetric Starch Determination

DESCRIPTION

STARCH, chemical formula $(C_6H_{10}O_5)_n$, is a polysaccharide carbohydrate consisting of a large number of glucose units joined together by glycosidic bonds. All plant seeds and tubers contain starch present in the form of amylose and amylopectin. Starch is the most consumed polysaccharide in the human diet. Some starches are digested very quickly, and cause a rapid and large rise in blood sugar. Others are digested more slowly, and some starch, called resistant starch, is not digested in the small intestine at all, and thus causes little or no blood sugar rise.

Simple, direct and automation-ready procedures for measuring starch concentrations find wide applications in research and drug discovery. BioAssay Systems' starch uses a single Working Reagent that combines the enzymatic break down of starch and the detection of glucose in one step. The color intensity of the reaction product at 570nm or fluorescence intensity at $\lambda_{em}/\lambda_{ex} = 585/530nm$ is directly proportional to the starch concentration in the sample. This simple convenient assay is carried out at room temperature and takes only 30 min.

KEY FEATURES

Use as little as 10 μL samples. Linear detection range: 2 to 200 $\mu g/mL$ starch for colorimetric assays and 0.2 to 20 $\mu g/mL$ for fluorimetric assays.

KIT CONTENTS

Assay Buffer: 12 mL **Enzyme A:** 120 μL **Enzyme B:** 120 μL
Dye Reagent: 120 μL **Standard:** 50 μL 50 mg/mL

Storage conditions. The kit is shipped on ice. Store all reagents at $-20^\circ C$. Shelf life of six months after receipt.

Precautions: Reagents are for research use only. Normal precautions for laboratory reagents should be exercised while using the reagents. Please refer to Material Safety Data Sheet for detailed information.

SAMPLE PREPARATION

Soluble Starch. Grind up 5-10 mg sample, wash off any free glucose and small oligosaccharides with 1 mL 90% ethanol, warm to $60^\circ C$ for 5 minutes with occasional vortexing. Centrifuge at 10,000g for 2 minutes. Decant the supernatant. Repeat the wash twice. Remove ethanol.

Soluble starch in the pellet is extracted with 1 mL H_2O incubated in a boiling water bath for 5 minutes. Spin 10,000g for 2 minutes. The supernatant is soluble starch and resistant starch is in the insoluble pellet.

Resistant Starch. After extracting soluble starch, extract the water insoluble pellet with 0.2 mL DMSO and heat in boiling water bath for 5 minutes. Dilute sample 1:100 in H_2O prior to assay. Alternatively, resistant starch can be extracted with KOH/ H_3PO_4 or KOH/acetate method [1].

COLORIMETRIC PROCEDURE

- Equilibrate all components to room temperature. During experiment, keep thawed enzymes in a refrigerator or on ice.
- Standards and samples:** Dilute standard by mixing 5 μL Standard with 1.245 mL dH_2O to give 200 $\mu g/mL$ standard. Dilute standard in dH_2O as follows.

No	200 $\mu g/mL$ STD + H_2O	Vol (μL)	Starch ($\mu g/mL$)
1	200 μL + 0 μL	200	200
2	150 μL + 50 μL	200	150
3	100 μL + 100 μL	200	100
4	50 μL + 150 μL	200	50
5	0 μL + 200 μL	200	0

Transfer 10 μL standard and samples into separate wells of a clear flat-bottom microplate.

- Working Reagent.** For each reaction well, mix 90 μL Assay Buffer, 1 μL Enzyme A, 1 μL Enzyme B and 1 μL Dye Reagent in a clean tube. Transfer 90 μL Working Reagent into each reaction well. Tap plate to mix.
- Incubate 30 min at room temperature. Read optical density at 570nm (550-585nm).

FLUORIMETRIC PROCEDURE

For fluorimetric assays, the linear detection range is 0.2 to 20 $\mu g/mL$ starch. Follow steps 1-3 of the colorimetric procedure, but prepare 0, 5, 10, 15 and 20 $\mu g/mL$ Standard and use a black flat-bottom microplate. Incubate 30 min at room temperature and read fluorescence at $\lambda_{ex} = 530nm$ and $\lambda_{em} = 585nm$.

CALCULATION

Subtract Blank reading (OD_{570nm} or fluorescence intensity) from the standard reading values and plot the ΔOD or ΔF against standard concentrations. Determine the slope and calculate the starch concentration of the sample.

$$\text{Starch} = \frac{R_{\text{SAMPLE}} - R_{\text{BLANK}}}{\text{Slope}} \mu g/mL$$

R_{SAMPLE} and R_{BLANK} are the OD_{570nm} or fluorescence intensity values of the sample and blank (water, or sample blank, see below).

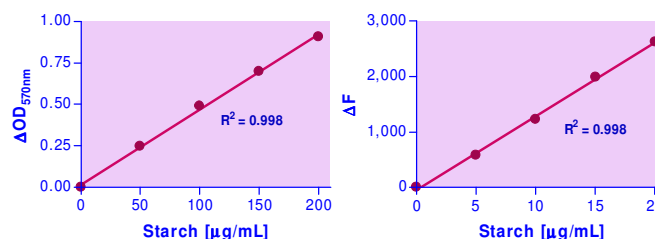
GENERAL CONSIDERATIONS

- This assay is based on a kinetic reaction, the use of a multi-channel pipettor for adding the working reagent is recommended.
- Interference. Interference. SH-group containing reagents (e.g., DTT, β -mercaptoethanol) may interfere with this assay and should be avoided in sample preparation.

MATERIALS REQUIRED, BUT NOT PROVIDED

Pipeting devices, centrifuge tubes, clear flat bottom 96-well plates and plate reader.

Starch Standard Curves



96-well colorimetric assay

96-well fluorimetric assay

PUBLICATIONS

- Iqbal S et al (2009). Feeding barley grain steeped in lactic acid modulates rumen fermentation patterns and increases milk fat content in dairy cows. J Dairy Sci. 92(12):6023-32
- Boriboonkaset T et al (2012) Expression levels of some starch metabolism related genes in flag leaf of two contrasting rice genotypes exposed to salt stress. Aust. J. Crop Sci. 6(11):1579-1586
- Gardner RD et al (2013). Comparison of CO_2 and bicarbonate as inorganic carbon sources for triacylglycerol and starch accumulation in Chlamydomonas reinhardtii. Biotechnol Bioeng. 110(1):87-96.