

© Megazyme 2020

Test sample	Quantity supplied (g)	Activity tested	Sample weight (g)	Expected recovery (%)		
				AOAC 985.29 991.43	AOAC 2009.01	AOAC 2017.16
β-glucan	I	β-glucanase (cellulase) ^a	0.1	95-100	95-100	95-100
High Amylose Maize Starch (Hylon VII) ^d	10	α-Amylase	1.0	22	41	56
Wheat starch	10	α -Amylase ^b	1.0	0-I	0-1	0-1
Casein	5	Protease ^b	0.3	0-2	0-2	0-2
Pectin	I	Pectinase ^{a,c}	0.1	~87	~87	~87
Larch Galactan	I	Pectinase ^{a,c}	0.1	~86	~84	~86

Total Dietary Fibre Controls:

^a This activity should not be present in the tests.

^b This activity should be fully functional in the tests.

 $^{\rm C}$ Low values are mainly due to the moisture content of samples. Similar values are obtained with AOAC Method 991.43 even with no enzymes in the incubations.

^d This material contains a high level of "enzyme resistant" starch.



Bray Business Park, Bray, Co. Wicklow, IRELAND.

Telephone: (353.1) 286 1220 Facsimile: (353.1) 286 1264 Internet: www.megazyme.com E-Mail: info@megazyme.com

WITHOUT GUARANTEE

The information contained in this booklet is, to the best of our knowledge, true and accurate, but since the conditions of use are beyond our control, no warranty is given or is implied in respect of any recommendation or suggestions which may be made or that any use will not infringe any patents.