

# ENZYMATIC RESIDUAL SUGAR

fructose  $\xrightarrow{\text{glucose invertase}}$  glucose

Glucose + O<sub>2</sub> + H<sub>2</sub>O  $\xrightarrow{\text{glucose oxidase}}$  glucono-  
δ-lactone  
+ H<sub>2</sub>O<sub>2</sub>

H<sub>2</sub>O<sub>2</sub> + color agent (oxidized)  $\xrightarrow{\text{peroxidase}}$  4 H<sub>2</sub>O +  
color agent  
(reduced)

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## Samples:

- Wine used as is
- Juice/must diluted 1:20
- Samples do not need to be filtered or treated with color removing substances

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## Procedure:

- Squeeze bulb and dip tip into wine/juice/must and aspirate sample
- Transfer sample to rectangular absorbent layer on back of test strip (squeeze bulb)
- Allow sample to absorb into absorbent layer
- Wait two minutes for color development

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## Procedure:

- Compare developed color on strip to color chart
- Read residual sugar level in mg/L from color chart
- Correct answer for any sample dilution
- Best to read using incandescent or natural light