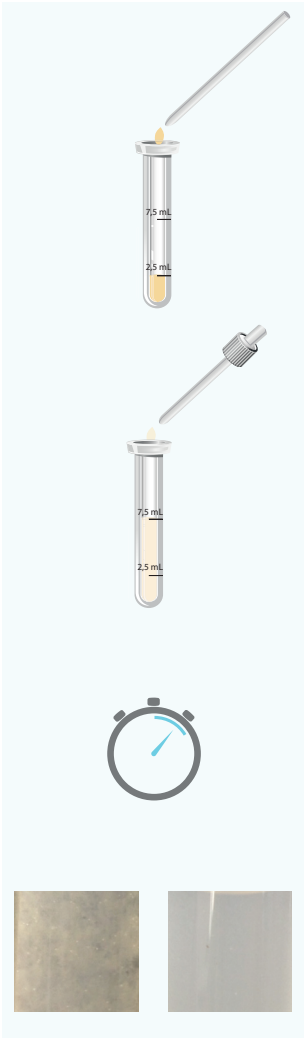
PROTOCOL

PROTOCOL FOR PECTIN DETECTION USING PECTIN TEST



1. Using the pipette supplied, put 2.5 mL of juice or wine to be analysed into the tube.

2. Add 5 mL of ***acidified alcohol**** to the tube.

*Acidified alcohol is not provide in the kit.

Acidified alcohol preparation: place 250 mL of 96% ethanol in a flask. Add 2.5 mL of pure hydrochloric acid (HCl) at 37%. Mix gently. The solution is stable and enough for 50 tests.

3. Mix gently and let it stand before reading: 5 minutes for juice and 10 minutes for wine (use the stopwatch provided).

4. Read the result against a black background, flakes will be easier to see. The presence of pectin is confirmed by the presence of flakes. If pectin is completely hydrolysed, the liquid will be clear. If no flakes are observed after 10-30 minutes, the depectinisation is complete. In presence of flakes after a few tests, one should add more enzymes in the process.

A haze might occur after 5 minutes, being proteins reacting with the alcohol. This phenomenon is independent from the pectin assessment and haze is not similar to flakes.

In flotation: it is recommended to start checking for pectin about 2 hours after the enzyme addition to the must. Repeat the test every hour until the test shows a negative result (the juice being pectine-free).

This test can also be used with wine to assess filterability.

DOWNLOAD THE SPECIFIC BOOKLET : THE A TO Z OF WINE ENZYMES

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