

ENZYMATIC RESIDUAL SUGAR

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

Glucose + O₂ + H₂O $\xrightarrow{\text{glucose oxidase}}$ glucono-
δ-lactone
+ H₂O₂

H₂O₂ + color agent (oxidized) $\xrightarrow{\text{peroxidase}}$ 4 H₂O +
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