

ProductInformation

SIGMA QUALITY CONTROL TEST PROCEDURE Enzymatic Assay of PECTINASE (EC 3.2.1.15)

PRINCIPLE:

Polygalacturonic Acid + H₂O ^{Pectinase} > Galacturonic Acid

 I_2 + Galacturonic Acid \longrightarrow Oxidation products

 $I_2 + 2Na_2S_2O_3 \longrightarrow 2NaI + Na_2S_4O_6$ (Titration of Excess lodine)

CONDITIONS: T = 25°C, pH = 4.0

METHOD: Titrimetric

REAGENTS:

- A. 0.5% (w/v) Polygalacturonic Acid Solution (Polygalacturonic Acid) (Prepare 100 ml in deionized water using Polygalacturonic Acid, Sigma Prod. No. P-3889. Adjust to pH 4.0 at 25°C with 1 M NaOH.)
- B. 50 mM lodine with 200 mM Potassium lodide (l₂/KI) (Prepare 500 ml in deionized water using lodine, Sigma Prod. No. I-3380 and Potassium lodide, Sigma Prod. No. P-8256. Initially dissolve in 50 ml deionized water, allow to set at room temperature for 30 minutes and then QS to 500 ml with deionized water.)
- C. 1 M Sodium Carbonate (Na₂CO₃) (Prepare 100 ml in deionized water using Sodium Carbonate, Anhydrous, Sigma Prod. No. S-1641.)
- D. 2.0 N Sulfuric Acid (H₂SO₄) (Prepare 200 ml in deionized water by diluting Sulfuric Acid, ACS Reagent, Sigma Prod. No. S-1526 (1:17.8).)
- E. 100 mM Sodium Thiosulfate, Standardized (Na₂S₂O₃) (Prepare 100 ml in deionized water using Sodium Thiosulfate, Pentahydrate, Sigma Prod. No. S-8503. Standardize according to the ACS Reagent Procedure.)

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REAGENTS: (continued)

- F. 1.0% (w/v) Starch Indicator (Prepare 100 ml in deionized water using Starch Potato, Soluble, Sigma Prod. No. S-2630.
 PREPARE FRESH.)
- G. Pectinase Enzyme Solution (Immediately before use, prepare a solution containing 100 units/ml of Pectinase in cold deionized water.)

PROCEDURE:

Pipette (in milliliters) the following reagents into 50 ml Erlenmeyer flasks:

	Test	Blank			
Reagent A (Polygalacturonic Acid)	4.90	5.00			
Equilibrate to 25°C and then add the following reagent:					
Reagent G (Pectinase)	0.10				

Mix by swirling and incubate at 25°C for exactly 5.0 minutes. At the end of 5 minutes incubation, add:

Reagent B (I ₂ /KI)	5.0	5.0	
Reagent C (Na ₂ CO ₃)	1.0	1.0	

Mix by swirling and store in the dark for 20 minutes. Then add:

Reagent D (H ₂ SO ₄)	2.0	2.0
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Mix by swirling and titrate the Test and Blank with Reagent E $(Na_2S_2O_3)$ until it is light yellow. Then add 1 drop of Reagent F (Indicator) and continue to titrate with Reagent E $(Na_2S_2O_3)$ until solutions are colorless. (Record the volume of Reagent E used.)

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CALCULATIONS:

Units/ml enzyme =

(1)(100)(ml of Reagent E for Blank - ml of Reagent E for Test)(df)

(5)(0.1)(2)

1 = One µmole galacturonic acid is oxidized by 1 microequivalent of I_2 100 = microequivalents of S_2O_3 /ml of Reagent E df = Dilution factor 5 = Time of reaction in minutes 0.1 = Volume (in milliliter) of enzyme used 2 = microequivalents of S_2O_3 oxidized per microequivalent of I_2 reduced

units/ml enzyme

Units/mg solid =

mg solid/ml enzyme

units/ml enzyme

Units/mg protein = mg protein/ml enzyme

UNIT DEFINITION:

One unit will liberate 1.0 $_{\mu}$ mole of galacturonic acid from polygalacturonic acid per minute at pH 4.0 at 25°C.

FINAL ASSAY CONCENTRATIONS:

In a 5.00 ml reaction mix, the final concentrations are 0.49% (w/v) polygalacturonic acid and 10 units pectinase.

REFERENCE:

Kertesz, Z. I. (1955) Methods in Enzymology, Volume I, 162-164.

NOTES:

- 1. The standardization procedure is described in Reagent Chemicals, (1981) 6th ed., American Chemical Society Specifications, 551-552.
- 2. This assay is based on the cited reference.

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NOTES: (continued)

3. Where Sigma Product or Stock numbers are specified, equivalent reagents may be substituted.

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