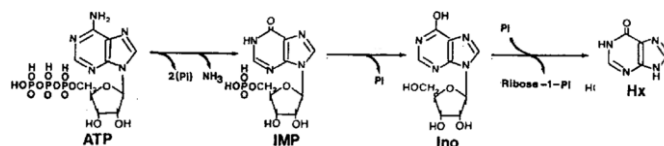


# Microplate Spectrophotometric Enzymatic PRECICE® Nucleotides Assay Kit

Item # : K0700-003-22



## Kit Specifications:

|                         |                     |
|-------------------------|---------------------|
| <b>Format:</b>          | 96-well plate       |
| <b>Tests per kit:</b>   | 22 samples          |
| <b>Type:</b>            | Quantitative        |
| <b>Method:</b>          | Enzymatic reactions |
| <b>Incubation time:</b> | 30 minutes          |

## Principle:

PRECICE® Nucleotides Assay Kit has been specifically designed to facilitate the measurement of ATP degradation in fish muscle samples. This method employs specific dehydrogenases that convert IMP (enzyme 1), hypoxanthine (enzyme 2) and inosine (enzyme 3) to NADH. After incubation with the enzymes, NADH is quantitatively measured at a wavelength of 340nm. The absorbance at 340nm developed in the presence of Enzyme 1, Enzyme 2 or Enzyme 3 is directly proportional to the amount of IMP, of hypoxanthine and of inosine respectively. These absorbance data can be used to calculate K-value, H-value or other values:

$$K_i(\%) = \left[ \frac{\text{Ino} + \text{Hx}}{\text{IMP} + \text{Ino} + \text{Hx}} \right] \times 100$$

$$H(\%) = \left[ \frac{\text{Hx}}{\text{IMP} + \text{Ino} + \text{Hx}} \right] \times 100$$

$$F_t(\%) = \left[ \frac{\text{IMP}}{\text{IMP} + \text{Ino} + \text{Hx}} \right] \times 100$$

## References:

Karube, I., Matsuoka, H., Suzuki, S., Watanabe, E., Toyama, T. Determination of fish freshness with an enzyme sensor system. 1984 *J. Agric. Food Chem.* 32, pp.314-319  
 Gill, T.A. Thompson, J.W., Gould, S. & Sherwood, D. 1987 Characterisation of quality deterioration of yellow fin tuna. *J. Food Sci.* 52, pp. 580-583  
 Luong, J.H.T., Male, K.B., Masson, C., & Nguyen, A.L. 1992. Hypoxanthine ratio determination in fish extract using capillary electrophoresis and immobilized enzymes. *J. Food Sci.*, 57, pp. 77 - 81.

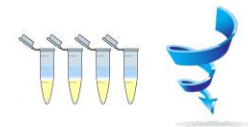
## Overview:



1. Weight 5-20g of fish muscle  
Add 1V per gram of Extraction buffer



2. Boil for 20min,  
centrifuge 5 min



3. Dilute 7-fold\* in Extraction buffer,  
centrifuge 5 min

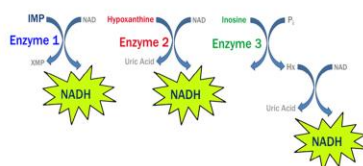


4. Add 100µL of fish extract to  
four separate wells

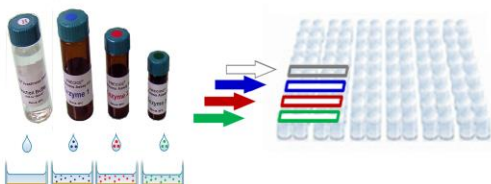
|              | 1     | 2     | 3    |
|--------------|-------|-------|------|
| Blank        | 0.311 | 0.311 | 0.31 |
| Absorbance 1 | 0.306 | 0.3   | 0.25 |
| Absorbance 2 | 0.666 | 0.718 |      |
| Absorbance 3 | 0.829 | 0.845 |      |

$$\text{Hx, \%} = \frac{\text{Absorbance}_2 - \text{Absorbance}_1}{\text{Absorbance}_3 - \text{Blank}}$$

7. Shake and read Optical Density at 340nm,  
interpret data



6. Shake and incubate for 30 min



5. Add 100µL of Blank, Enzyme 1, Enzyme 2  
and Enzyme 3 per well