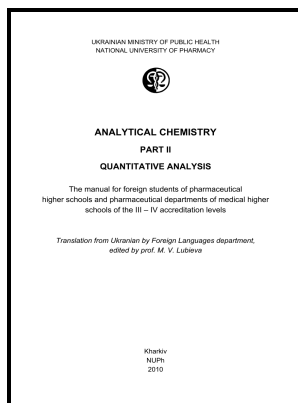


Application of the ferricyanide-cerimetric method to the determination of lactose in milk.

- - Spectrophotometric Determination of Lactose in Milk with PdCl₂



Description: -

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Notes: Thesis (M.A.) -- University of Toronto, 1948.

This edition was published in 1948



Filesize: 14.36 MB

Tags: #Selective #and #sensitive #determination #of #lactose #in #low

Determination of Lactose Concentration in Milk Serum by Refractometry and Polarimetry

EPS quantity in kefir of different brands was varied. ... Biosensors based on β -galactosidase enzyme: Recent advances and perspectives.

Selective and sensitive determination of lactose in low

Intended use: Removal of Glucose excess in samples. Chemical Reviews 2020, 120 23 , 12903-12993. Spiking experiments were conducted with the lactose-free and low lactose samples.

[PDF] Validated HPLC

The developed biosensor was applied to the determination of lactose in milk and other foodstuffs chocolate, butter, margarine, yogurt, cheese and mayonnaise , and the results obtained were validated by comparison with those provided by using a commercial enzyme test kit. Keywords:

Lactose; milk serum; palladium chloride This article is cited by 4 publications. Critical Reviews in Food Science and Nutrition 2021, 61 2 , 312-324.

Determination of Lactose Concentration in Milk Serum by Refractometry and Polarimetry

Development of a new two-enzyme biosensor based on poly pyrrole-co-3,4-ethylenedioxythiophene for lactose determination in milk.

Determination of Lactose Concentration in Milk Serum by Refractometry and Polarimetry

The MS peak area ratios of lactose to 13C 6-lactose were plotted against the lactose concentration to obtain a calibration curve. The experiments were undertaken on milk serum samples of different pH values, temperatures, and storage times. Currently, there is no international standard analysis method for the determination of lactose in low- or lactose-free milk, despite such a need from the dairy industry.

Enzytec™ Glucose remover (en)

Amperometric Detection of Lactose Using β -Galactosidase Immobilized in Layer-by-Layer Films.

Optimization of Lactose Content in the Row Milk by Colorimetry via Response Surface Methodology

Enzyme production of d -gluconic acid and glucose oxidase: successful tales of cascade reactions. The Analyst 2016, 141 7 , 2218-2227. The color development is based on the combined action of phenol, sodium hydroxide, picric acid, and sodium bisulfite with lactose.

Determination of Lactose Concentration in Milk Serum by Refractometry and Polarimetry

This is especially required for hydrophilic interaction liquid chromatography HILIC columns, for which a careful and thorough column conditioning prior to the initial use is recommended. On the single-factor experiment basis, it used response surface methodology to establish a quadratic mathematical model of lactose content.

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