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🌐 Amylase activity V.1

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protocol .

BYOC



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This protocol is a scaled-down, modified version of the Enzymatic Assay of α -Amylase (EC 3.2.1.1) found [here](#).

Bjorn Bartholdy, a.g.henry 2021. Amylase activity . [protocols.io](https://protocols.io/view/amylase-activity-bw8jphun)
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Aug 09, 2021

Oct 27, 2021

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Chemicals

Potato starch
D-(+)-maltose monohydrate
Sodium phosphate monobasic
Sodium chloride
potassium sodium tartrate, tetrahydrate
Sodium Hydroxide
3,5 Dinitrosalicylic acid

Equipment

Pipettes

- 2 – 20 μ L
- 20 – 200 μ L
- 100 – 1000 μ L

8-channel pipette (ca. 20 - 300 μ L) [OPTIONAL, but recommended]
96 well microplate
Spectrophotometer (with 540 nm filter)

All instances of dH₂O can be replaced with ultrapure water.

Prepare solutions

15m

15m

1 0.5% Potato starch solution

1. add a small amount of dH₂O to a beaker
2. add **0.5 Mass Percent** 0.5% (w/v) potato starch
3. Boil for **00:15:00** while stirring
4. Take off heat and leave at room temperature
5. Add dH₂O to final volume
6. Continuous stirring throughout the assay

2 0.2% Maltose

1. add **100 mg** maltose to **50 mL** dH₂O

3 Buffer

1. add **250 mL** dH₂O to a beaker
2. add **600 mg** of sodium phosphate, monobasic
3. add **97.5 mg** of sodium chloride
4. adjust to **pH 6.9** with **1 M NaOH Contributed by users** and **1 M HCl Contributed by users**

4 2 M NaOH

1. add **0.8 g** **NaOH Contributed by users** to **10 mL** dH₂O

5 5.3 M potassium sodium tartrate, tetrahydrate solution

1. add **14.96 mg** **Potassium sodium tartrate tetrahydrate Sigma Aldrich Catalog #S2377** to **10 mL** of the **2 M NaOH** solution

to

2. dissolve solids with heat and stirring



DO NOT heat to a boil

6 96 mM 3,5-Dinitrosalicylic acid solution

1. add **0.438 g** 3,5-dinitrosalicylic acid to **20 mL** dH₂O
2. dissolve solids with heat and stirring



DO NOT heat to a boil

7 Colour reagent

1. add **12 mL** of **50-70 °C** dH₂O to an appropriate size amber bottle (or something that can protect the solution from light).
2. add (slowly and with mixing) **8 mL** of warm **5.3 Molarity (M)**
 [Potassium sodium tartrate tetrahydrate Sigma Aldrich Catalog #S2377](#)
3. add **20 mL** of warm **96 mM 3,5-Dinitrosalicylic acid solution**

The colour reagent is stable for 6 months in a dark place at ambient temperature

Saliva collection

30s

8 Saliva samples are included as a positive control for amylase activity.

30s

Saliva donors rinse their mouth with water for **00:00:30**

9 Collect the saliva by spitting into 50 ml plastic centrifuge tubes.

10 Centrifuge the saliva at  **1000 x g, 00:10:00** and sample from the supernatant.

10m

Standard curve preparation

11 Two standard curves are prepared: one containing dH₂O, and one containing artificial saliva.






Artificial saliva
by Bjorn Bartholdy









PREVIEW

RUN







11.1 Add  **300 mL** distilled (or deionized) dH₂O to a  **1000 mL** beaker, with stirring and heat  **60 °C**.









11.2 Add:

-  Mucin from porcine stomach (Type III) **Sigma**
-  **2.5 g** **Aldrich Catalog #M1778**
-  Trypticase™ Peptone **Thermo**
-  **5 g** **Fisher Catalog #211921**
-  Oxoid™ Proteose Peptone **Thermo**
-  **10 g** **Fisher Catalog #LP0085B**
-  **5 g**  Bacto Yeast Extract **Becton-Dickinson**

Let the reagents completely dissolve before continuing to the next step

11.3 Add:

-  **2.5 g**  KCl **Contributed by users**
-  **0.35 g**  NaCl **Contributed by users**

-  **0.2 g**  **CaCl2 Contributed by users**
-  **Sodium phosphate dibasic Sigma**
-  **0.74 g** **Aldrich Catalog #7558-79-4**
-  **0.54 g**  **NaHCO3 Contributed by users**
-  **2.5 mg**  **Hemin Contributed by users**

11.4 Add the remaining  **700 mL** distilled (or deionized) dH₂O

11.5 Adjust to  **pH 7** with  **NaOH Contributed by users** and stirring

11.6 Transfer to two 1000 ml bottles, so half of each bottle is filled.

15m







Autoclave at  **121 °C** ,  **1 Bar** for  **00:15:00** minutes




Do NOT screw bottle caps on tightly.

Loosely screw the caps on the bottles or cover the tops with foil

11.7 Once the solution has cooled, add:

-  **1 mg**  **Menadione Contributed by users**
-  **0.3 g**  **Urea Contributed by users**
-  **L-Arginine Contributed by**
-  **0.17 g** **users Catalog #A5006**

11.8 Store in fridge at ca.  **4 °C**

Occasionally test the pH to ensure it stays around  **pH 7**

Add the following reagents to the wells of a deep-well microplate so each well contains a total

12 volume of 225 µL. Each column in the table represents a single well.

Add the Maltose to each well first, then dH₂O, then colour reagent.

Reagent	STD1	STD2	STD3	STD4	STD5	STD6	STD7	STD Blank
0.2% Maltose	3.75	15	30	45	60	75	150	0
dH ₂ O	146.25	135	120	105	90	75	0	150
Colour reagent	75	75	75	75	75	75	75	75

All quantities are in µL

13 [↻ go to step #12](#) and repeat the process, but adding artificial saliva instead of dH₂O.

14 Boil the deep-well microplate(s) for [🕒 00:03:00](#) , then cool on ice to room temperature. 3m

15 Add [📏 675 µL](#) of dH₂O to each well for a final volume of [📏 900 µL](#) .

Sample preparation

16 Samples are prepared in a 96 deepwell plate with approx. 1 mL volume per well.

Samples should be analysed in duplicates or triplicates.

17 To each well, add [📏 75 µL](#) of sample (or saliva)

It is best to make duplicates or triplicates of the samples

18 Then add [📏 75 µL](#) of the **0.5% potato starch solution** to each of the wells with samples (and saliva)



Once the starch has been added to the sample, the reaction will begin. The starch

Once the starch has been added to the sample, the reaction will begin. The starch should be added quickly; ideally with a multichannel pipette.

19 Incubate the plate at 36°C for 00:06:00

6m

20 Remove the plate from the incubator and add $75\ \mu\text{L}$ of colour reagent to the sample wells, then boil for 00:03:00.

3m



The colour reagent will stop the reaction, so should be added with a multichannel pipette.

21 Cool the plate on ice to Room temperature

then add $675\ \mu\text{L}$ dH_2O to each well for a final volume of $900\ \mu\text{L}$ (homogenise the solution with the pipette).

Use a new pipette tip for each sample.

22 then transfer $200\ \mu\text{L}$ to a 96 well microplate suitable for the photometer.

Photometer

23

Multiskan FC
Microplate Photometer
Thermo Scientific 51119000

Photometer settings:

540 nm filter

1. Photometer reading 1
2. Pause
3. Shake
4. Pause
5. Photometer reading 2

Make sure to include a sample blank (with dH₂O for saliva positive controls, and stock artificial saliva for samples)

Calculations

- 24 Calculate ΔA_{540} of each Standard by subtracting the Standard Blank.

$$\Delta A_{540} \text{ Standard} = \Delta A_{540} \text{ Standard} - \Delta A_{540} \text{ StandardBlank}$$

- 25 Prepare the standard curve by regressing (OLS) the ΔA_{540} of each Standard on mg Maltose ([go to step #12](#))

- 26 Calculate ΔA_{540} of each Sample by subtracting the Sample Blank.

$$\Delta A_{540} \text{ Sample} = \Delta A_{540} \text{ Sample} - \Delta A_{540} \text{ SampleBlank}$$

- 27 Then calculate the mg of Maltose released (x) using the regression coefficients:

$$\frac{y-b}{a} = x$$

Where y is the $\Delta A_{540} \text{ Sample}$, b is the intercept, and a is the slope.

28 Units per mL enzyme can be calculated as:

$$U/mL \text{ enzyme} = \frac{mg \text{ Maltose released} \times \text{dilution factor}}{mL \text{ enzyme}}$$

where *dilution factor* is how much the sample was diluted (if at all), and *mL enzyme* is how much of the sample was added in step 17. [go to step #17](#)

A *Unit* is defined as mg of maltose released from starch in 6 minutes.