

# Starch Colorimetric/Fluorometric Assay Kit

(Catalog #K647-100; 100 assays; Store at -20°C)

#### I. Introduction:

Starch is a complex carbohydrate consisting of a large number of glucose units. All plants contain starch, present as amylose, (linear  $\alpha\text{-}1, 4$  linked polymer) and amylopectin, (highly  $\alpha\text{-}1, 6$  branched  $\alpha\text{-}1, 4$  polymer). Starch generally contains 0-25% amylose and 75–100% amylopectin. The BioVision Starch Assay Kit provides an easy, convenient method to measure starch levels in a variety of samples. In the assay, starch is hydrolyzed to glucose which is oxidized to generate color  $(\lambda_{\text{max}} = 570 \text{ nm})$  and fluorescence (Ex/Em = 535/587 nm). The assay can detect starch at 0.0004 to 2 mg/ml.

#### II. Kit Contents:

Components	K647-100	Cap Code	Part Number
Hydrolysis Buffer	25 ml	NM	K647-100-1
Development Buffer	25 ml	WM	K647-100-2
OxiRed Probe	0.4 ml	Red	K647-100-3A
Hydrolysis Enzyme Mix	Lyophilized	Blue	K647-100-5
Development Enzyme Mix	Lyophilized	Green	K647-100-6
Starch Standard (2.0 mg/ml)	100 µl	Yellow	K647-100-7

#### III. Storage and Handling:

Store kit at -20°C, protect from light and moisture. Warm Buffers to room temperature before use. Briefly centrifuge all small vials prior to opening. Read entire protocol before the assay.

#### IV. Reagent Preparation and Storage Conditions:

**OxiRed Probe**: Ready to use as supplied. Warm up >18 $^{\circ}$ C to melt frozen DMSO before use. Mix well, store at  $-20^{\circ}$ C, protect from light and moisture.

**Hydrolysis Enzyme Mix, Development Enzyme Mix**: Dissolve with 220 µl Hydrolysis Buffer. Vortex gently to dissolve. Keep on ice. Store at –20°C. Stable for at least two months.

#### V. Starch Assay Protocol:

#### 1. Standard Curve Preparations:

**Colorimetric:** Dilute Starch Standard to 0.2 mg/ml by adding 10  $\mu$ l of the Standard to 90  $\mu$ l of distilled water, mix well. Add 0, 2, 4, 6, 8, 10 $\mu$ l into a series of wells. Adjust volume to 50  $\mu$ l/well with Hydrolysis Buffer to generate 0, 0.4, 0.8, 1.2, 1.6 and 2.0  $\mu$ g/well of the Starch Standard.

**Fluorometric:** Dilute Starch Standard to 0.02 mg/ml by adding 10  $\mu$ l of the Standard to 990  $\mu$ l of distilled water, mix well. Add 0, 2, 4, 6, 8, 10  $\mu$ l into a series of wells. Adjust volume to 50  $\mu$ l/well with Hydrolysis Buffer to generate 0, 0.04, 0.08, 0.12, 0.16 and 0.2  $\mu$ g/well of Starch Standard.

#### 2. Sample Preparation:

Depending on your assay purpose (quantitation, mw distribution, compartmentalization, etc.), prepare starch samples according to established protocols<sup>1-4</sup>.

- A. Soluble Starch Extraction: Grind up 5-10 mg sample, wash off any free glucose and small oligosaccharides with 1 ml 90% ethanol, warm to 60°C for 5 minutes with occasional vortexing. Centrifuge at 10,000g for 2 minutes. Decant the supernatant. Repeat the wash twice. Soluble starch can be extracted with 1 ml  $H_2O$  and heating on a boiling water bath for 5 minutes. Spin at 10,000g for 2 minutes to remove insoluble materials. The supernatant is soluble starch
- B. Resistant Starch Extraction: After extracting soluble starch, extract the water insoluble pellet with 1 ml 10N KOH, heat on boiling water bath for 5 minutes. Neutralize with 1 ml 10M H<sub>3</sub>PO<sub>4</sub> slowly. Spin at 10,000g for 2 minutes to remove insoluble materials. The supernatant is resistant starch.
- C. **Total Starch Extraction:** After the 90% ethanol wash (Step A), extract the washed sample directly with 10N KOH/H $_3$ PO $_4$  as per the procedure for resistant starch (B). The supernatant is total starch. **For starch sample testing:** Take 20 µl of the extracted starch, add 180 µl of Hydrolysis Buffer, mix. Add up to 50 µl of the diluted sample or buffer (blank) to test wells. Adjust the volume to 50 µl with Hydrolysis Buffer. For unknown samples, we suggest testing several doses of the sample to ensure the readings are within the standard curve.

3. Hydrolysis\*: Colorimetric Fluorometric

Hydrolysis Enzyme Mix  $2 \mu l$   $1 \mu l$  Mix well; incubate for at least 30 minutes at room temperature to hydrolyze starch.

\*Note: Glucose generates background. Glucose control is done without the hydrolysis enzyme (add equal volume of Buffer). Glucose background can be subtracted from sample reading.

#### 4. Development:

Mix enough reagents for the number of samples and standards. For each well, prepare a total 50  $\mu$ l Reaction Mix.

	Colorimetric	Fluorometric
Development Buffer	46 µl	48.7 µl
Development Enzyme Mix	2 µl	1.0 µl
OxiRed Probe	2 µl	0.3 µl

Add 50 µl of Development Mix to each well containing Starch Standard or samples.

- 5. Incubate at room temperature for 30 minutes, protect from light.
- 6. Measure colorimetrically (OD=570 nm) or fluorometrically (Ex/Em 535/587 nm).
- 7. Calculation: Correct background by subtracting the value of the 0 starch control from all sample readings (Note: The background can be significant and must be subtracted). Plot standard curve µg/well vs. OD. Apply sample readings to the standard curve to get the amount of starch in the sample wells. The starch concentration in the test samples:

#### $C = Ay/Sv (\mu g/\mu I \text{ or } mg/mI)$

Where:

Ay is the amount of starch ( $\mu$ g) in your sample from the standard curve. Sv is the sample volume ( $\mu$ I) added to the sample well. Multiply by the dilution factors. Starch molecular size: ~ 60,000 glucose molecules (MW ~10 $^{\circ}$ -10 $^{\circ}$ daltons).

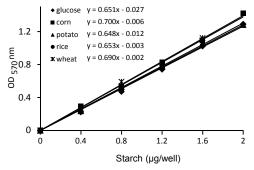


Figure 1. Starch Standard Curve: Different types of pure starch were extracted with 10N KOH/H<sub>3</sub>PO<sub>4</sub> as described following the kit protocol.

#### VII. References:

- 1) Quantitative Isolation and Dispersion of Starch from Corn Kernels without Degradation, James P. McGuire, Stig R. Erlander, Starch Stärke, Vol 18 No. 11, (2006) 342 346.
- 2) Overview of Laboratory Isolation of Starch from Plant Materials, Thava Vasanthan, Current Protocols in Food Analytical Chemistry, UNIT E2.1 (2001), John Wiley & Sons, Inc.
- 3) A rapid micro-starch quantitation method for potato callus and its application with potato tubers, J. L. Varns and J. R. Sowokinos, Journal American Journal of Potato Research Vol. 51, No. 12(1974).
- 4) Critical study of a procedure for the assay of starch in ligneous plants", Gomez, L., Rubio E., Lescourret F., Journal of the Science of Food and Agriculture, vol. 83, no. 11 (2003) 1114-1123.

### FOR RESEARCH USE ONLY! Not to be used on humans.



## **GENERAL TROUBLESHOOTING GUIDE:**

Problems	Cause	Solution	
Assay not working	Use of ice-cold buffer	Buffer must be at room temperature	
	Omission of a step in the protocol	Refer and follow the data sheet precisely	
	Plate read at incorrect wavelength	Check the wavelength in the data sheet and the filter settings of the instrument	
	Use of a different 96-well plate	• Fluorescence: Black plates (clear bottoms) ; Luminescence: White plates ; Colorimeters: Clear plates	
Samples with erratic readings	Use of an incompatible sample type	Refer data sheet for details about incompatible samples	
	Samples prepared in a different buffer	Refer data sheet for instructions	
	Samples were not deproteinized (if indicated in datasheet)	Use the 10 kDa spin cut-off filter or PCA precipitation as indicated	
	Cell/ tissue samples were not completely homogenized	Use Dounce homogenizer (increase the number of strokes); observe for lysis under microscope	
	Samples used after multiple free-thaw cycles	Aliquot and freeze samples if needed to use multiple times	
	Presence of interfering substance in the sample	Troubleshoot if needed, deproteinize samples	
	Use of old or inappropriately stored samples	Use fresh samples or store at correct temperatures till use	
Lower/ Higher readings in Samples and Standards	Improperly thawed components	Thaw all components completely and mix gently before use	
	Use of expired kit or improperly stored reagents	Always check the expiry date and store the components appropriately	
	Allowing the reagents to sit for extended times on ice	Always thaw and prepare fresh reaction mix before use	
	Incorrect incubation times or temperatures	Refer datasheet & verify correct incubation times and temperatures	
	Incorrect volumes used	Use calibrated pipettes and aliquot correctly	
Readings do not follow a linear pattern for Standard curve	Use of partially thawed components	Thaw and resuspend all components before preparing the reaction mix	
	Pipetting errors in the standard	Avoid pipetting small volumes	
	Pipetting errors in the reaction mix	Prepare a master reaction mix whenever possible	
	Air bubbles formed in well	Pipette gently against the wall of the tubes	
	Standard stock is at an incorrect concentration	Always refer the dilutions in the data sheet	
	Calculation errors	Recheck calculations after referring the data sheet	
	Substituting reagents from older kits/ lots	Use fresh components from the same kit	
Unanticipated results	Measured at incorrect wavelength	Check the equipment and the filter setting	
	Samples contain interfering substances	Troubleshoot if it interferes with the kit	
	Use of incompatible sample type	Refer data sheet to check if sample is compatible with the kit or optimization is needed	
	Sample readings above/below the linear range	Concentrate/ Dilute sample so as to be in the linear range	