

Malate Assay Kit ab83391

5 References 1 Image

Overview

Product name	Malate Assay Kit
Detection method	Colorimetric
Sample type	Tissue Extracts, Food samples
Assay type	Quantitative
Sensitivity	20 µM
Range	20 µM - 200 µM
Assay time	1h 00m
Product overview	Abcam's Malate Assay Kit is an easy and sensitive assay to measure the L(-) Malate level in a variety of samples. In the assay, malate is specifically oxidized to generate a product which reacts with a substrate probe to generate color (λmax = 450 nm). The assay can detect 1~10 nmol of Malate in a 50 µl sample with a detection sensitivity ~20 µM.

Visit our [FAQs page](#) for tips and troubleshooting.

Notes	<p>This product is manufactured by BioVision, an Abcam company and was previously called K637 Malate Colorimetric Assay Kit. K637-100 is the same size as the 100 test size of ab83391.</p> <p>L(-) Malate is a TCA cycle intermediate. It plays an important role in the Calvin cycle during carbon fixation in plants. In lower organisms, malate is converted to lactate during malolactic fermentation with the formation of CO2. Malate is frequently used as an additive in the food and pharmaceutical industries, so quantitating malic acid is important in manufacturing beer, wine, cheese and fruits, among others.</p>
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Platform	Microplate reader
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Properties

Storage instructions	Store at -20°C. Please refer to protocols.
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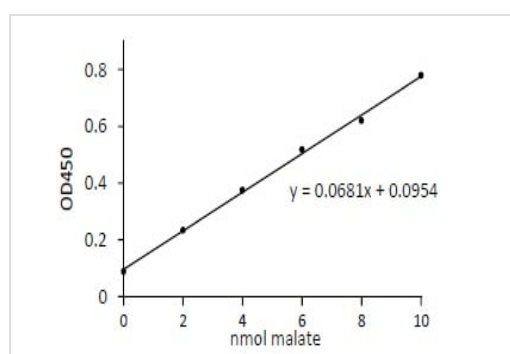
Components	100 tests	100 tests
Assay Buffer LXIV	1 x 25ml	1 x 25ml
Developer Solution III	1 vial	1 vial

Components	100 tests	100 tests
Malate Enzyme Mix	1 vial	1 vial
Malate Standard	1 vial	1 vial

## Relevance

L(-) Malate is a TCA cycle intermediate. It plays an important role in the Calvin cycle during carbon fixation in plants. In lower organisms, malate is converted to lactate during malolactic fermentation with the formation of CO<sub>2</sub>. Malate is frequently used as an additive in the food and pharmaceutical industries, so quantitating malic acid is important in manufacturing beer, wine, cheese and fruits, among others.

## Images



Example of Standard Curve

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