

PURPOSE OF THE TEST

Ascorbic acid (vitamin C) is a powerful antioxidant that is used during the manufacturing process to quickly eliminate any presence of dissolved O₂ that could oxidize phenolic compounds (especially those derived from cinnamic acid) resulting in a darkening of the wine. Ascorbic acid very efficiently converts said oxygen into hydrogen peroxide that is subsequently neutralized by the SO₂ present in the wine (it is recommended that the wine contains between 30 and 50 mg/L of SO₂ before the addition of ascorbic acid to be effective in the elimination of hydrogen peroxide formed). It also prevents oxidation of iron ions as prevention of iron case. An excess of ascorbic can negatively affect the colour of the wine and its subsequent evolution.

METHOD

In acidic medium, ascorbic (and other reducing agents) reacts with the tetrazolium salt MTT (3- (4,5-dimethylthiazoli-2) -2,5-diphenyltetrazolium bromide) producing a coloured complex whose concentration is proportional to the concentration of them. To differentiate between ascorbic and the rest of other complexes, the result (RT) is compared with that obtained from a sample in which ascorbic has been completely removed by the specific action of ascorbate oxidase (RB). The absorbance difference at 578 nm between the two methods corresponds to the concentration of ascorbic acid.

CONTENT

R1	1 x 30 mL	Buffer pH 7.0
R2	1 x 25 mL	Buffer pH 7.0
R3	1 x 5 mL	Ascorbate Oxidase
R4	1 x 8 mL	MTT, PMS
ASC	1 x tube	Ascorbic acid (powder)

REAGENT PREPARATION

RB: Add the content of R3 to R2. This mixture is stable for one month at 2-8 ° C avoiding contamination.

R1 and R4 are ready to use. R4 is very sensitive to light. Keep it in dark and avoid direct sunlight.

ASC: Weigh an exact amount of ascorbic (150 mg) and dissolve it in 100 mL of distilled water. Diluted this solution 1/5 to be used as standard. This solution is stable for 15 days at 2-8 ° C or one month frozen at -20 ° C. Keep well covered and protected from light. **The use of a calibrator is not necessary if you work with factor calibration mode.**

SAMPLES

For use with wine samples.

Samples must be free of turbidity and particles. Centrifuge or filter if necessary. The presence of CO₂ introduces instability in the measure. Samples containing CO₂ must be degassed beforehand. In samples with very high colour intensity, the pigment may interfere with the measurement. Treat with polyvinylpyrrolidone (PVPP 0.1 g for each 10 mL) to reduce the level of colour. Samples with concentration higher than the measurement range must be diluted accordingly with distilled water. Multiply the final result by the dilution factor.

PROCEDURE OVERVIEW

Use distilled water as Blank. Once the calibration factor is established, this factor can be used in subsequent analysis without recalibration. The calibration factor depends on the light path and wavelength used.

Volumes stated below can be adjusted to other analytical procedures. Expected performance can vary if those ratios S:RB/R1:R4 are not used exactly as stated.

Pipette as per the scheme:

	Blank Reaction (RB)		Sample Reaction (RT)	
	Blank	Std	Blank	Sample
Reagent 1/RB	1000 µL	1000 µL	--	--
Reagent 1/R1	--	--	1000 µL	1000 µL
Distilled water	50 µL	--	50 µL	--
Sample/Std	--	50 µL	--	50 µL

Mix, incubate at 37°C for 1 minutes and read absorbance at 578 nm (A₁). Then add into the cuvette:

	Blank reaction	Test Reaction
Reagent 2	150 µL	150 µL

Mix, incubate for 10 minutes at 37°C and read absorbance at 578 nm (A₂).

The ascorbic acid is calculated as:

$$T_{RB} = \frac{(A_2 - 0.87 \times A_1)_{\text{sample}} - (A_2 - 0.87 \times A_1)_{\text{blank}}}{(A_2 - 0.87 \times A_1)_{\text{standard}} - (A_2 - 0.87 \times A_1)_{\text{blank}}} \times C \text{ mg/L}$$

$$T_{RS} = \frac{(A_2 - 0.87 \times A_1)_{\text{sample}} - (A_2 - 0.87 \times A_1)_{\text{blank}}}{(A_2 - 0.87 \times A_1)_{\text{standard}} - (A_2 - 0.87 \times A_1)_{\text{blank}}} \times C \text{ mg/L}$$

$$\text{Ascorbic} = (T_{RT} - T_{RB}) \text{ mg/L}$$

The factor 0.87 is used to correct the absorbance by dilution after adding R2. C represents the concentration of the standard.

ASSAY PARAMETERS FOR ANALYZERS Y15/Y25®

GENERAL		
Name	SD-ASCORBIC-RB	SD-ASCORBIC-RT
Analysis mode	Differential Bireagent	Differential Bireagent
Type of sample	ST1	ST1
Units	mg/L	mg/L
Direction	Increasing	Increasing
Decimals	0	0
PROCEDURE		
Reading	Monochromatic	Monochromatic
Sample	10	10
Reagent 1	200	200
Reagent 2	30	30
Washing	1,2	
Predilution factor		
Main wavelength	560	560
Sec. Wavelength	--	
Reading 1	312s	312s
Reading 2	600s	600
Reagent 2	336s	336s
CALIBRATION		
Type of calibration	specific	Factor
Calibration curve	Linear	380
OPTIONAL		
Blank Limit absorbance	0,5000	0,5000
Kinetic blank limit		
Linearity limit	300	300

*If you do not calibrate, use Factor = 380 for both RB and RT. Factor obtained through calibration could be slightly different depending on instrument and lot of reagent. Use the reagent prepared as RB for the blank reaction (RB) and R1 for the sample reaction (RT) as reagent 1.

Use the option of calculated methods for ASCORBIC as:

$$[\text{ASCORBIC}] = [\text{ASCORB-RB}] - [\text{ASCORB-RS}]$$

Units: mg/L

Reference range: 2-300

Print experimental test: No

PERFORMANCE

Limit of quantification (LoQ): 2 mg/L

Limit of linearity: 300 mg/L

NOTES

O₂ in samples or reagents reacts rapidly with ascorbic, interfering with the analysis. Avoid vigorous agitation of samples and reagents.

