

## Total Dietary Fiber Assay Kit

**Content:** 100 assays / 200 assays

**Shipping Temperature:** Ambient

**Storage Temperature:** Short term stability: 2-8°C,  
Long term stability: See individual component labels

**Stability:** > 2 years under recommended storage conditions

**Analyte:** Dietary Fiber

**Assay Format:** Enzymatic

**Detection Method:** Gravimetric

**Signal Response:** Increase

**Limit of Detection:** 0.5 g/100 g

**Total Assay Time:** ~ 100 min

**Application examples:** Food ingredients, food products and other materials.

**Method recognition:** AACC Method 32-05.01, AACC Method 32-06.01, AACC Method 32-07.01, AACC Method 32-21.01, AOAC Method 985.29, AOAC Method 99142, AOAC Method 99143, AOAC Method 993.19, CODEX Method Type I and GB Standards 5009.88-2014

 Calle 7a Bis c # 78-68, 2 do. Piso

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### Validation of Methods



### Advantages

- Very competitive price (cost per test)
- All reagents stable for > 2 years
- High purity / standardised enzymes employed
- *Mega-Calc™* software tool is available from our website for hassle-free raw data processing
- Simple format

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**The Total Dietary Fiber Assay Kit for the analysis of Total, Soluble and Insoluble Dietary Fiber according to AOAC and AACC approved methods.**

**View Dietary Fiber Measurement Guide - Which Method for which sample?**

Dietary fiber can generally be described as the carbohydrate content of food that is not digested in the human small intestine. It passes into the large intestine where it is partially or fully fermented. These characteristics of dietary fiber are associated with its numerous well documented health benefits.

Dietary Fiber is a mixture of complex organic substances, including hydrophilic compounds, such as soluble and insoluble polysaccharides and non-digestible oligosaccharides, as well as a range of non-swellable, more or less hydrophobic, compounds such as cutins, suberins and lignins. The procedures for the determination and analysis of total dietary fiber as outlined in our assay protocol are based on the methods of Lee *et al.*<sup>1</sup> and Prosky *et al.*<sup>2,3</sup> (AOAC 991.43, AOAC 985.29, AACC 32-07.01 and AACC 32-05.01). However, the enzymes in the Megazyme Total Dietary Fiber Kit can also be used in other dietary fiber analytical methods such as AACC Method 32-21.01 and AACC Method 32-06.01.

1. Association of Official Analytical Chemists. (1985). *Official Methods of Analysis*, 14th ed., 1st suppl. Secs. 43, A14-43, A20, p.399.
2. Association of Official Analytical Chemists. (1986). Changes in methods. *J. Assoc. Off. Anal. Chem.*, 69, 370.
3. Association of Official Analytical Chemists. (1987). Changes in methods. *J. Assoc. Off. Anal. Chem.*, 70, 393.

See General Referee Reports: *Journal of AOAC INTERNATIONAL*, Vol. 81, No. 1, 1998.

Two separate methods are described in the associated assay protocol:

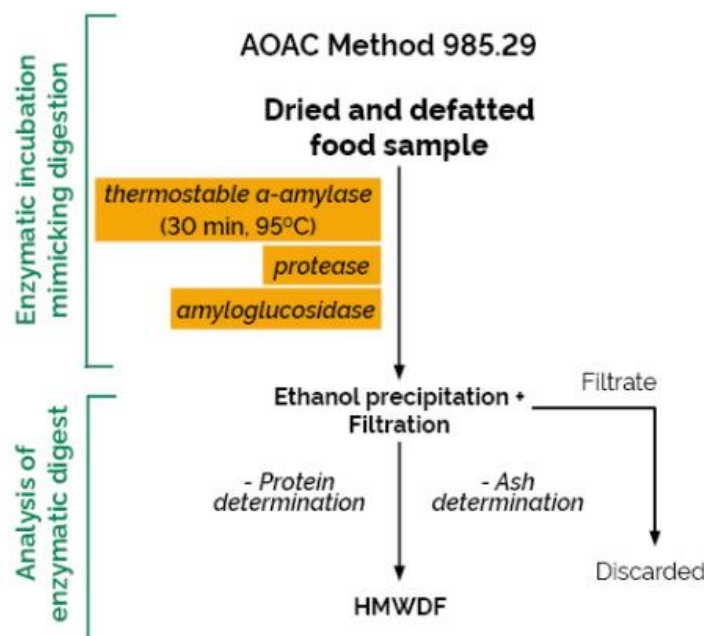
**METHOD 1: DETERMINATION OF TOTAL, SOLUBLE AND INSOLUBLE DIETARY FIBER**

Based on AOAC Method 991.43 "Total, Soluble, and Insoluble Dietary Fiber in Foods" (First Action 1991) and AACC Method 32-07.01 "Determination of Soluble, Insoluble, and Total Dietary Fiber in Foods and Food Products" (Final Approval 10-16-91).

**METHOD 2: DETERMINATION OF TOTAL DIETARY FIBER**

Based on AACC method 32-05.01 and AOAC Method 985.29.

Note that a letter of endorsement from the original method developer, Dr. Leon Prosky, is included in the Documents Tab.



Note that Resistant Starch can be underestimated.