Determination of peroxidase in grain 2026

Peroxtesmo KO allows the quick and easy detection of peroxidase in food. Peroxidases are enzymes that can change the properties of vegetables after a certain time due to their activity. Thus, taste, appearance and consistency can be negatively affected and even contribute to vitamin degradation.

Application note

Overview	
Parameter	Peroxidase
Test	Peroxtesmo KO (REF 90606)
Detection limit	Peroxidase traces
Sample material	Oats, wheat
Price	$ 143.70

Instructions

Sample preparation

1. Finely grind oat / wheat flakes or grains.

Execution

2. Prepare a suspension with distilled water and leave to stand for approx. 10 minutes, stirring occasionally.

Evaluation

Visual evaluation

3. Put a drop of the solution on the test strip and wait about 2 minutes.
4. If the strip changes color to blue or bluish-green, peroxidase is present.

Complete list of testing materials by parameter

All prices are FOB Deer Park, NY, payment terms TBD and prices are subject to change without prior notice. Please visit our website for information on our full range of test strips, test kits, and instruments.

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