

## Simultaneous Measurement of Dextrose and Sucrose in Potatoes

### I. Introduction

Dextrose (D-glucose) and sucrose concentrations in complex matrices such as potatoes can be measured directly and quickly using the YSI 2700 SELECT Biochemistry Analyzer. YSI's unique enzyme technology provides for rapid dextrose and sucrose measurement. Measurements are virtually unaffected by color, turbidity, density, pH, or the presence of reducing substances.

When a YSI 2700 SELECT Biochemistry Analyzer is equipped with a dextrose membrane, both sucrose and dextrose concentrations can be measured. This is accomplished by first determining the dextrose concentration. The sucrose is then hydrolyzed to dextrose, and the total dextrose concentration is measured. The difference in the responses corresponds to the sucrose concentration.

After a sample is injected into the sample chamber, the dextrose diffuses to the dextrose membrane, which contains glucose oxidase, and is oxidized to hydrogen peroxide and D-glucono- $\delta$ -lactone. The hydrogen peroxide is detected amperometrically at the platinum electrode. The current produced is directly proportional to the hydrogen peroxide and dextrose concentrations. For more information on this system, refer to Section 4 in the Operations Manual.

### II. Materials and Setup

- A. YSI 2700 SELECT Biochemistry Analyzer - equipped with a 2365 Dextrose Membrane and 2357 Buffer.
- B. Dextrose (2.50 g/L, 9.00 g/L) standard solutions.
- C. Buffer Diluent (40 g/L NaH<sub>2</sub>PO<sub>4</sub>, 10 g/L Na<sub>2</sub>HPO<sub>4</sub> in reagent water).
- D. Invertase - Sigma Chemical Company I-4504 recommended.
- E. Connect the 2700 SELECT to a suitable power source.
- F. Perform the instrument and membrane check described in the Operations Manual (Section 3).
- G. Volumetric glassware (Class A recommended).
- H. The following instrument setup is recommended:

Sample Size	25 $\mu$ L
Sample Station #	2
CalMethod	One Station

### Black Probe Parameters

Chemistry	Dextrose
Unit	g/L
Calibrator	2.50 g/L
End Point	30 Sec
CalStation#	1

### White Probe Parameters

Single channel 2700	N/A
Dual channel 2700	None

### Autocal Parameters

Sample Error	ON
Temperature	1°C
Time	15 Min
Sample	5 Sam
Cal Shift	2%

### III. Method

- A. Weigh 100 to 200 grams of washed and peeled potatoes. For information on sample selection, see J. R. Sowokinos, *American Potato Journal*, 55, 333-334 (1978).
- B. Juicerate the potatoes in an Acme Juicerator and collect the juice in a beaker. Wash the juicerator three times with 100 mL portions of buffer diluent. Wait two to three minutes between washings.
- C. Quantitatively transfer the combined juice and buffer to a 500 mL volumetric flask. Rinse the beaker with several small (10 mL) aliquots of buffer and transfer to the flask. Dilute to the mark with buffer. Refrigerate for one hour prior to analysis.\*
- D. Remove about 3 mL of the solution from C and add ~2 mg of invertase enzyme. Stir gently until dissolved. Cover the sample and allow to incubate at room temperature for 20 minutes before analysis.
- E. Calibrate the 2700 SELECT with a 2.50 g/L dextrose standard solution (at Station #1).
- F. Check the linearity of the membrane at least once a day by injection of a dextrose linearity check solution (9.00 g/L). Refer to the Operations Manual (Section 3) for specifications.
- G. Assay the sample prepared in C by aspiration into the 2700 SELECT. This is the free dextrose concentration (D<sub>free</sub>).\*\*
- H. Assay the sample prepared in D (with invertase). The value reported is the sum of the free dextrose and that produced from sucrose hydrolysis (D<sub>total</sub>).
- I. Calibrate frequently as described in the Operations Manual (Section 6).

\* For potato samples with low dextrose and sucrose levels, consider increasing the ratio of potato sample to the volume of extracting buffer, or consider increasing the sample size aspirated into the instrument (II.H).

\*\* The linear range of the 2700 SELECT may be increased to 25.0 g/L. This can be done by decreasing the sample size to 10  $\mu$ L and checking the linearity with a 25.0 g/L standard.

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#### IV. Calculations

Example: A 223 g potato sample was prepared as described in III. When the sample from III.C was assayed, the value reported ( $D_{\text{free}}$ ) was 2.13 g/L dextrose. The value reported for the sample from III.D (with invertase) was 3.36 g/L dextrose ( $D_{\text{total}}$ ).

To calculate % dextrose, multiply the reported value ( $D_{\text{free}}$ ) by the appropriate dilution factor.

% Dextrose:

$$\begin{aligned} 2.13 \text{ g/L} \times 0.500 \text{ L}/223 \text{ g} &= 0.00478 \text{ g dextrose/g potatoes} \\ &= 0.48\% \text{ (w/w)} \end{aligned}$$

To calculate % sucrose, subtract  $D_{\text{free}}$  from  $D_{\text{total}}$  and multiply by the appropriate dilution and mass ratio factors.

% Sucrose:

$$\begin{aligned} (3.36 \text{ g/L} - 2.13 \text{ g/L}) \times \frac{0.500 \text{ L}}{223 \text{ g}} \times \frac{342.30 \text{ g/mole sucrose}}{180.16 \text{ g/mole dextrose}} \\ = 0.00524 \text{ g sucrose/g potatoes} \\ = 0.52\% \text{ (w/w)} \end{aligned}$$

#### V. Ordering Information

YSI No.

2700	Biochemistry Analyzer
2365	Dextrose Membrane Kit
2776	Dextrose Standard Solution (2.50 g/L)
2777	Dextrose Standard Solution (25.0 g/L)
1531	Dextrose Standard Solution (9.00 g/L)
2357	Buffer Kit
2363	Potassium Ferrocyanide Test Solution
2392	NaCl Solution (for membrane installation)

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