



L-ASCORBIC ACID DIRECT

QUANTITATIVE DETECTION OF L-ASCORBIC ACID



Ascorbic acid is a nutrient the human body needs in small amounts to function, and it can help prevent cell damage caused by free radicals—unstable molecules that can damage cells. It can also help the human body fight bacterial infections.

Cosmetics and other personal care products may include less acidic forms of ascorbic acid, which can act as antioxidants to slow product deterioration.

The FDA states that ascorbic acid is a generally recognized as safe substance for use as a chemical preservative in foods and as a nutrient or dietary supplement. The Cosmetic Ingredient Review states that ascorbic acid and its salts are safe for use in cosmetic and personal care products.

According to the U.S. National Cancer Institute, ascorbic acid can help the human body fight bacterial infections and help form collagen, an important protein in fibrous tissue, teeth, bones, skin and capillaries.

CHARACTERISTICS

Reference: 82905

Linearity range: 0.2-50 mg/dL. L-ascorbic acid content

Presentation: Chromogen Activator R1 - 20 mL, Substrate R2 - 20 mL.

Sample Matrices: food, fruits, cosmetics, juices, pharmaceuticals

Expiry Date: 24 months

*The kit must be stored at 2°-8°C

HOW TO USE

Method: Quantitative, Endpoint

Wavelength: 545 nm

Blank: Water

Procedure:

1. Read Blank
2. Transfer 200 uL. R1 into a cuvette
3. Add 200 uL. R2 into the cuvette
4. Add 50 uL. sample into the cuvette and mix
5. incubate for 30"
6. Read results

The color is stable for 40'

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