





## **Equipment**

- Disposable test tubes (10 mL)
- 1 or 2 mL pipet
- 100 μL Eppendorf

### **Reagents**

Invertase Solution (Sigma Grade VII) 10 mg/mL solution

(0.01g Invertase/1 mL DI Water)

#### **Procedure**

Pipet 2 mL of wine in test tube. Add 0.2 mL of Invertase solution. Mix and warm in hands for 10 minutes.

#### **Notes**

- Use 2mL for Gold Coast Sugar Procedure. Remember to multiply result by 1.1 because of dilution.
- Invertase is stable 6-12 months when stored in freezer.
- Invertase solution is stable approximately 2 weeks when stored in refrigerator.
- Can also use sample to do glucose/fructose enzymatic procedure.
- To ensure that there is sufficient invertase to invert all the sugar in the sample, do sample dilutions (to levels no more than approximately 2% sugar) before inverting sample.

# **Disposal**

In sink, rinse with water.

The indications supplied are based on our current knowledge and experience, but do not relieve the user from adopting the necessary safety precautions or from the responsibility of using the product(s) properly.

Revision: September 2019