Enzytec[™] Color SO₂-Total

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Colorimetric assay for wine 2 x 100 ml R1 + 1 x 10 mL R2 (100 assays)

Principle

The total sulphite content in wine is measured at a pH value where all sulphite is liberated from its binding partners (e.g. acetaldehyde) and reacts with a specific colour reagent. The amount of this chromogen is stochiometrically related to the amount of sulphite present in the sample. It is measured on a spectrophotometer at 340 nm.

Assay specifications

Wavelength:	340 nm (± 5 nm)
Light path:	1.00 cm (glass; plastic)
Temperature:	20 to 37°C
Method:	end point
Reaction:	10 minutes
Measurement:	against air or against water
Linearity:	10 – 300 mg/L (total sulphite)

Reagents

- # 1: Reagent 1 (buffer): 2 bottles with approx. 100 mL each
- # 2: Reagent 2 (chromogen): 1 bottle with approx. 10 mL
- # 3: Calibrator: 1 bottle with approx. 5 ml (SO₂ = 300 mg/l)

All reagents are ready for use. These reagents are stable at 2-8 °C up to the expiry date shown on the package, if not contaminated during handling. Let the reagents reach the working temperature (+20 to +37°C) before use.

The general safety rules for working in chemical laboratories should be applied. After use the reagents can be disposed of with the laboratory waste. Packaging materials may be recycled.

Sample preparation

- Wine can be used directly.
- Be aware that sulphur dioxide is volatile and losses can occur.
- Use clear liquid samples directly if sulphite concentrations are within the linear range of the assay; otherwise, dilute with the buffer (reagent 1).
- Turbid solutions have to be filtered or centrifuged.
- Storage of opened wines is not possible; always close the bottle or container after pipetting a wine sample

Pipette into cuvettes:	Reagent Blank (RB)	Calibrator	Samples	
Reagent 1 (buffer)	1900 µL	1900 µL	1900 µL	
Calibrators (300 mg/L)	-	100 µL	-	
Sample	-	-	100 µL	
Dist. Water	100 µL	-	-	
Mix cuvettes [*] , read absorbance A_1 at 340 nm after 2 – 3 min				
Reagent 2 (chromogen)	100 µL	100 µL	100 µL	
Mix cuvettes [*] . Read the absorbance A_2 at 340 nm after 10 to 15 minutes				

Procedure for total sulphite in wines

* Use spatulas for **intensive mixing**, otherwise low precision occurs (keep same spatula for each cuvette until the end)



For in vitro use only Store between +2 and +8°C

Calculation of results

 Δ A = (A₂ - df x A₁)_{sample or calibrator} - (A₂ - df x A₁)_{RB} with df = dilution factor of the optical densities by reagent volumes: df = (sample + R1) / (sample + R1 + R2) = 0.952

and $C_{\text{sample}}[g/L] = \frac{C_{\text{calibrator}}[g/L]}{\Delta A_{\text{calibrator}}} \times \Delta A_{\text{sample}}$

Since the concentration of the calibrator is 300 mg/l, this gives the following calculation formula: $\int_{-\infty}^{\infty} \int_{-\infty}^{\infty} \int_{-\infty}$

 C_{sample} [mg/L] = 300 x (Δ A_{sample} / Δ A_{calibrator})

Quantitation below 10 mg/l is not recommended, report the results as "< 10 mg/l".

In case of red wines, add 20 mg/L to results above 10 mg/l. Results below 10 mg/l must be reported as being below 30 mg/l.

Notes

- 1. Interferences: compounds containing free thiols or thiol reactive compounds
- Sensitivity: in the manual procedure, the detection limit is around 5 mg/L
- 3. Examples of applications for automated analysers are available on request.
- Use only fresh bi-distilled water to dilute the calibrators. Otherwise losses will occur and samples are overestimated.

Example of results

The linearity of the photometer should be checked from time to time by dilution series of the calibrator. It is also possible to buy Sodium metabisulfite ($Na_2S_2O_5$) as additional calibrator or as quality control. But it is not stabilized as the kit calibrator is, so it should be prepared freshly each day.



