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Getränkeanalytik

Pectin-Stärke-Glucan-Test

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- Rapid test for the qualitative detection of pectin,
Starch and glucan in fruit juices and wine -

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Pectin-Test:

Insufficient pectin removal is responsible for turbidity in clear juices after storage, filling or mixing with alcohol (production of liqueurs).

Procedure:

- Fill the test tube ① up to the first ring mark with juice;
- Add pectin test solution up to the second ring mark;
- Mix the mixture carefully;
- Leave to stand for 15 minutes.

Assessment:

If no precipitations or gel formation are visible, no pectin is present. A (brown) precipitation indicates the presence of pectin. Low flocculation indicates pectin residues, repeat test after some time.

Starch-Test:

Undegraded starch causes precipitation in the clear juice after bottling/storage.

Procedure:

- Cool the heated juice to 20°C, heat the unheated juice to 70°C and cool;
- Fill the test tube ② up to the ring mark with juice;
- carefully add a few drops of starch test solution;
- Assessing color development at the mixing zone.

Assessment:

The presence of starch is indicated by a characteristic blue-violet coloring, possibly also only brown coloring. Completely degraded starch no longer undergoes a color reaction with iodine.

Glucan-Test:

The presence of bortrytis-glucan is mainly responsible for poor clarification and filterability of wines. Bortrytis glucan precipitates in a higher concentrated, alcoholic solution as a stringy precipitate. The glucan test detects glucan concentrations >15 mg/l.

Procedure:

- Filter the sample through the folded filter;
- Fill the test tube ③ wine / juice up to the first ring mark;
- Add glucan test solution up to the second ring mark;
- Shake the mixture briefly.

Assessment:

When a stringy precipitate occurs, glucan is present in the sample.

Equipment of the test set (complete No. 2600):

- Test tube ① for pectin test (No. 2610)
- Test tube ② for starch test
- Test tube ③ for glucan test
- Pectin test solution, 500 ml poly-bottle (No. 0718)
- Starch test solution, 50 ml amber glass bottle (No. 0529)
- Glucan test solution, 500 ml poly-bottle
- Wire basket