

# Method Abstract

**Summary:** Amylose is a chain of long unbranched D-glucose units that react with iodine at a pH of 4.5 to 4.7 to produce a blue color measured at 600 nm.

**Interferences:** No chemical interferences are known.

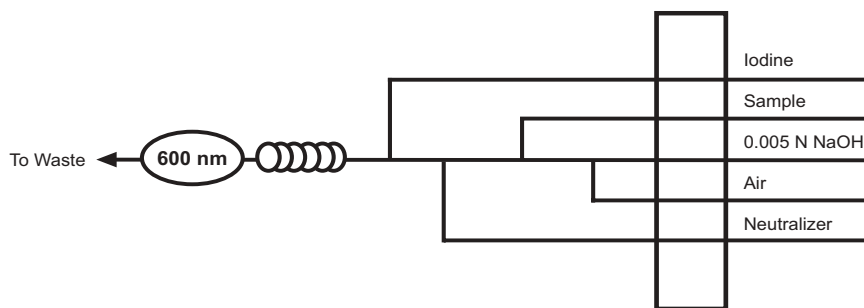
**Performance Specifications:**

Range:	1–500 mg/L amylose
Throughput:	40 samples/hour
Precision:	
1 mg/L	<3% RSD
200 mg/L	<1% RSD
500 mg/L	<1% RSD

**Chemicals:**

Amylose	Potassium Iodide (KI)
Acetic Acid, glacial (CH <sub>3</sub> COOH)	Iodine (I <sub>2</sub> )
Citric Acid (C <sub>6</sub> H <sub>5</sub> O <sub>7</sub> Na <sub>3</sub> •2H <sub>2</sub> O)	Sodium Hydroxide (NaOH)
Deionized Water (ASTM Type I or II)	Triton X-405®

**Basic Flow Diagram:**



**Selected References:** *Amylose in Rice*; Technicon Industrial Method No. 238-72A.

Juliano, B.O. *Cereal Sci. Today* **1971**, 16 (10), 334.

Lehninger, A.L. *Biochemistry*, 2nd ed.; Worth Publishers: New York, 1196; 264–265.