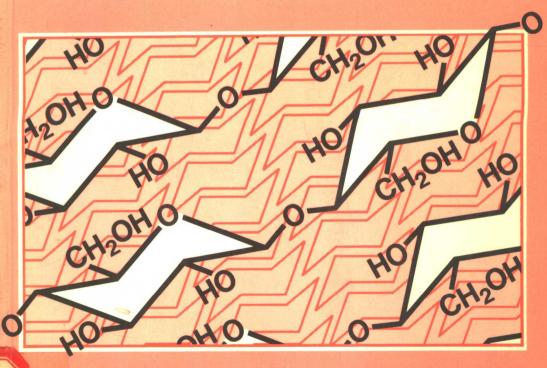
# Carbohydrate analysis

## a practical approach

Edited by M F Chaplin & J F Kennedy



ublished in the ractical Approach Series ries editors: D.Rickwood and B.D.Hames



rd · Washington DC



# Carbohydrate analysis

## a practical approach

# Edited by M F Chaplin

Department of Biotechnology, South Bank Polytechnic, London SE1 0AA, UK

## J F Kennedy

Research Laboratory for the Chemistry of Bioactive Carbohydrates and Proteins, Department of Chemistry, University of Birmingham, Birmingham B15 2TT, UK



IRL Press Limited, P.O. Box 1, Eynsham, Oxford OX8 1JJ, England

#### ©1986 IRL Press Limited



All rights reserved by the publisher. No part of this book may be reproduced or transmitted in any form by any means, electronic or mechanical, including photocopying, recording or any information storage and retrieval system, without permission in writing from the publisher.

#### British Library Cataloguing in Publication Data

Carbohydrate analysis: a practical approach.

- -(The Practical approach series)
  - 1. Food-Analysis 2. Carbohydrates-Analysis
  - I. Chaplin, M.F. II. Kennedy, John F. (John Frederick) III. Series 641.13 TX553.C28

ISBN 0-947946-44-6 (softbound) ISBN 0-947946-68-3 (hardbound)

#### **Preface**

The involvement of carbohydrates in biological processes has greatly fuelled the current interest in this diverse range of molecules. This has resulted in a vast literature covering numerous analytical methods for these carbohydrates. The size of the literature arises in part from the large number of classes of carbohydrates — macromolecular and monomolecular — basic, neutral and acidic — derivatized and underivatized — and the wide range of presentation of carbohydrates in everyday life — biosynthesis or chemicosynthesis — structural or gelatinous — edible or unmetabolizable. Superimpose upon just these selected aspects the notion of primary, secondary, tertiary and quaternary structure and the fact that the number of ways of covalently joining two carbohydrate monomers is at least one order of magnitude greater than the similar joining of two amino acids, then it is clear that analysis of the field of carbohydrates is, and must be, vast. For this reason, experts in particular areas of the field have been asked to contribute to this book — without them it would not have been possible.

It is not always obvious to the researcher or analyser which method, or even physical technique, is most appropriate to a particular investigation. This book has been produced in order to answer the need for a handbook of laboratory protocols in this field. It gives details of the approach needed to analyse a wide variety of carbohydrates and carbohydrate-containing molecules. We have attempted to show how particular analytical problems should be tackled, describing the most suitable, well tried and trusted methods in exact practical detail.

Chapters are arranged on the basis of carbohydrate moiety to facilitate choice of analytical method for specific applications. Thus the chapters act as a ready source of reference at the initial planning stage for the choice of approach to situations where carbohydrate analysis is required.

We are indebted to our co-authors, who have made this book a useful source of reference for carbohydrate analytical protocols which should find active and practical use within the laboratory.

Martin Chaplin and John F.Kennedy

#### **Contributors**

#### S. Bouquelet

Université des Sciences et Techniques de Lille I, Laboratoire de Chimie Biologique, 59655 Villeneuve D'Ascq Cedex, France

#### S.L.Carney

The Mathilda and Terence Kennedy Institute of Rheumatology, 6 Bute Gardens, Hammersmith, London W6 7DW, UK

#### M.F.Chaplin

Department of Biotechnology, South Bank Polytechnic, London SE1 0AA, UK

#### H.Debray

Université des Sciences et Techniques de Lille I, Laboratoire de Chimie Biologique, 59655 Villeneuve D'Ascq Cedex, France

#### **B.**Fournet

Université des Sciences et Techniques de Lille I, Laboratoire de Chimie Biologique, 59655 Villeneuve D'Ascq Cedex, France

#### J.F.Kennedy

Department of Chemistry, University of Birmingham, Birmingham B15 2TT, UK

#### J.Montreuil

Université des Sciences et Techniques de Lille I, Laboratoire de Chimie Biologique, 59655 Villeneuve D'Ascq Cedex, France

#### I.M.Morrison

Hannah Research Institute, Ayr KA6 5HL, UK

#### J.H.Pazur

Department of Biochemistry, Pennsylvania State University, Paul M Althouse Laboratory, University Park, PA 16802, USA

#### G.Spik

Université des Sciences et Techniques de Lille I, Laboratoire de Chimie Biologique, 59655 Villenuve D'Ascq Cedex, France

#### G.Strecker

Université des Sciences et Techniques de Lille I, Laboratoire de Chimie Biologique, 59655 Villeneuve D'Ascq Cedex, France

#### C.A.White

Chembiotech Ltd, Institute of Research and Development, Vincent Drive, Birmingham B15 2SQ, UK

#### **Abbreviations**

c.d. circular dichroism

CIAE crossed immuno-affino electrophoresis

DEAE diethylaminoethyl
DMSO dimethylsulphoxide
d.p. degree of polymerization

DPO diphenyloxazole

EDTA ethylenediaminetetraacetic acid e.i.-m.s. electron impact mass spectrometry

f.a.b.-m.s. fast atom bombardment mass spectrometry

GAG glycosaminoglycan

g.l.c. gas-liquid chromatography g.p.c. gel permeation chromatography

HA hyaluronic acid

HABR hyaluronic acid binding region

h.p.l.c. high performance liquid chromatography

i.r. infra-red spectroscopy

LP link protein

m.s. mass spectroscopy NEM N-ethylmaleimide

n.m.r. nuclear magnetic resonance
PBS phosphate-buffered saline
p.c. paper chromatography

PMSF phenylmethylsulphonyl fluoride

SDS sodium dodecylsulphate

SDS-PAGE polyacrylamide gel electrophoresis in the presence of SDS

TEMED N,N,N',N'-tetramethylethylenediamine trifluoroacetic acid and trifluoroacetates

t.l.c. thin-layer chromatography WCOT wall coated open tubular

### **Contents**

ABBREVIATIONS		XV
1.	MONOSACCHARIDES	1
	Martin F.Chaplin	•
	Introduction	1
	Colorimetric Assays	1
	Hexose	1
	Reducing sugar	2
	Pentose	2
	Ketose	4
	Hexosamine	4
	Uronic acid	5
	Sialic acid	6
	Enzymic methods	6
	Example calculations	8
	Thin-layer Chromatography	8
	Experimental approach	8
	Detection methods	10
	General thin-layer chromatographic method	11
	Paper Chromatography	14
	Experimental approach	14
	Dip reagents for paper chromatography	14
	High Performance Liquid Chromatography	15
	Experimental approach	17
	Detection methods	19
	Gas-liquid Chromatography	23
	Experimental approach	23
	Detection methods	24
	Mass Spectrometry	33
	Nuclear Magnetic Resonance Spectroscopy	35
	Infra-red Spectroscopy	35
	References	36
2.	OLIGOSACCHARIDES	37
	Charles A.White and John F.Kennedy	5,
	Introduction	37
	Colorimetric Methods	37
	Total sugar assays	38
	Reducing sugar assays	38
	Automated assay systems	39
	Thin-layer Chromatography	40
		40

ix

	Low Pressure Column Chromatography	42
	Ion-exchange chromatography	43
	Gel permeation chromatography	45
	High Performance Liquid Chromatography	47
	Adsorption chromatography	47
	Reversed-phase chromatography	47
	Bonded-phase chromatography	48
	Ion-exchange chromatography	49
	Gel permeation chromatography	50
	Detection	50
	Gas Chromatography	51
	Mass Spectrometry	52
	Nuclear Magnetic Resonance Spectroscopy	52
	Infra-red Spectroscopy	52
	References	53
3.	NEUTRAL POLYSACCHARIDES	55
	John H.Pazur	33
	Introduction	55
	Isolation Methods	56
	Identification of Monosaccharides	58
	Determination of D and L Configuration of Component	50
	Monosaccharides	60
	Determination of the Degree of Polymerization	63
	Determination of the Position of Glycosidic Linkages	64
	Experimental approach	64
	Mass spectrometry	66
	Combined gas-liquid chromatography and mass spectrometry	66
	Methylation	67
	Determination of the Sequence of Monosaccharide Residues	71
	Methylation analysis	71
	Periodate oxidation	71
	Acetolysis	75
	Methanolysis	78
	Hydrolysis by acids	78
	Hydrolysis with enzymes	81
	Degradation reactions	83
	Determination of the Ring Structure of Component Monosaccharides	88
	Determination of the Anomeric Configuration of Glycosidic	
	Linkages	89
	Enzymic hydrolysis	89
	Nuclear magnetic resonance spectroscopy	89
	Chromium trioxide oxidation	90
	Immunological Methods	<b>Q</b> 1

	Acknowledgements	96
	References	96
4.	PROTEOGLYCANS	97
	Stephen L.Carney	
	Introduction	97
	The glycosaminoglycans of connective tissue	98
	Proteoglycan general structure	100
	Proteoglycan Extraction and Purification	101
	Extraction	101
	Proteoglycan purification by isopycnic CsCl density gradient centrifugation	106
	Proteoglycan purification by ion-exchange chromatography	109
	Proteoglycan Analytical Techniques	113
	Gel permeation chromatography	113
	Determination of the degree of link stabilization of proteoglycan	116
	aggregates	110
	Preparation of proteoglycan hyaluronic acid binding region and link protein	110
	Analytical ultracentrifugation of proteoglycans	118
	Analytical uttracentrifugation of proteogrycans  Analytical/semi-preparative centrifugation methods for	119
	proteoglycan examination	122
	Gel electrophoresis	124
	Depolymerization of glycosaminoglycans using glycanases	124
	Proteoglycan Constituent Analytical Techniques	127
	Uronic acid (carbazole) assay	129
	Glycosaminoglycan estimation by dye binding assays	132
	The Elson-Morgan assay for hexosamine	134
	Anthrone reaction for neutral sugars	135
	Assay for sulphate groups	136
	Assay for N-sulphate groups	130
	Liquid phase competition radioimmunoassay for proteoglycan	137
	substructures	138
	Acknowledgements	141
	References	141
	11515161665	141
5.	GLYCOPROTEINS	143
	Jean Montreuil, Stéphane Bouquelet, Henri Debray, Bernard Fournet, Geneviève Spit and Gérard Strecker	
	Introduction	143
	Types of glycan-protein linkages	143
	Primary structure of glycoprotein glycans	144
	Chemical Cleavage of O- and N-Glycosidic Linkages of Glycans	148

Alkaline cleavage of O-glycosidic linkages	148
Alkaline cleavage of N-glycosidic linkages	149
Hydrazinolysis of N-glycosidic linkages	150
Production of glycans from O, N-glycosylproteins	151
Glycopeptide and Glycan Isolation	152
Isolation of glycopeptides	152
Isolation of glycans by h.p.l.c.	154
Use of Immobilized Lectins	158
Introduction to the use of lectins	158
Immobilization of lectins	160
Fractionation of glycoproteins	166
Fractionation of glycopeptides and oligosaccharides	169
Colorimetric Assays for Carbohydrate in Glycoproteins and	
Glycopeptides	174
Glycan composition	174
Colorimetric determination of neutral monosaccharides	174
Hexuronic acids	175
Hexosamines and N-acetylhexosamines	175
Sialic acids	176
Identification and Determination of Glycan Monosaccharides by	
Gas-liquid Chromatography	178
Glycoprotein hydrolysis	178
The use of alditol acetates	178
The use of methylglycoside trifluoroacetates	179
The use of trimethylsilylated methylglycosides	180
Methylation	181
The use of potassium tert-butoxide in dimethylsulphoxide	181
The use of lithium methylsulphinyl carbanion	182
Analysis of monosaccharide methyl ethers	183
Sequence and molecular weight determination of permethylated	
oligosaccharides by e.im.s. and f.a.bm.s.	187
Use of Glycosidases	190
Experimental approach	190
Exoglycosidases	192
Endoglycosidases	199
Acknowledgements	202
References	203
GLYCOLIPIDS	205
Ian M.Morrison	
Introduction	205
Separation Methods	206
Extraction of glycolipids	206
Purification of glycolinids	206

6.

Separation of glycolipid mixtures	201
Chemical Methods of Analysis	210
Composition of glycolipids	210
Methylation analysis of oligosaccharide chains	212
Isolation of oligosaccharide chains	214
Physical Methods of Analysis	210
N.m.r. spectroscopy	210
Mass spectroscopy	219
Biochemical Methods of Analysis	219
Enzymatic methods	219
Immunological methods	220
References	220
INDEX	223

#### CHAPTER 1

### **Monosaccharides**

#### MARTIN F.CHAPLIN

#### 1. INTRODUCTION

Monosaccharides exhibit a great variety of structural types with vastly different chemical and physical properties. In contrast to the several methods available for the analysis of the other major class of biological molecules, the amino acids, there is no single method which is suitable for the quantitative or qualitative analysis of all monosaccharides. The method of choice will depend on a number of factors including the accuracy required and resources available. There are two techniques available for the quantitative analysis of mixtures of monosaccharides, high performance liquid chromatography (h.p.l.c.) and gas-liquid chromatography (g.l.c.). If only a qualitative analysis is needed, either paper chromatography (p.c.) or thin-layer chromatography (t.l.c.) may be used. Single monosaccharides may be identified by means of mass spectrometry (m.s.), infra-red spectroscopy (i.r.) or proton or carbon-13 nuclear magnetic resonance (1H-n.m.r., 13C-n.m.r.), and quantitated by use of specific colorimetric or enzymatic assays. An extensive and growing literature exists which describes methods within these techniques. In this chapter a number of these methods have been chosen and described. They encompass the most commonly occurring analytical circumstances but several volumes would be needed if a fully comprehensive text was to be presented.

#### 2. COLORIMETRIC ASSAY

A number of colorimetric assays are presented for the main classes of monosaccharides, to be followed by an important specific enzymatic assay. A standard format has been chosen to describe these assays. The sensitivity describes the range over which the assay is fairly linear with a maximum absorbance of 1.0 OD unit for a 1 cm path length cuvette. Distilled or deionized water is used throughout for aqueous solutions. The final volume, for spectrophotometric measurement, has been kept within the 1-2 ml range to allow microanalytical cuvettes to be used, but larger volumes can be arranged by increasing the sample and reagent volumes in proportion. In general the protocols should be followed in as reproducible a manner as possible.

#### 2.1 Hexose

2.1.1 L-Cysteine sulphuric acid assay (1)

Sensitivity:  $\sim 0.2-20 \mu g$  glucose in 200  $\mu l$  ( $\sim 5-500 \mu M$ ).

Final volume: 1.2 ml.

#### Reagents:

- (A) Ice-cold 86% v/v sulphuric acid, prepared by the very careful addition of 860 ml good quality concentrated sulphuric acid to 140 ml of water. This addition generates considerable heat and should be carried out within a fume cupboard (using protective glasses and clothing) at least the day before the solution is to be used. The reagent is stable if kept dust-free in a stoppered containers.
- (B) Freshly prepared solution of L-cysteine hydrochloride (700 mg/l) in reagent A.

#### Method

- (i) To samples, standards and control solutions (200  $\mu$ l) containing up to 20  $\mu$ g neutral carbohydrate cautiously and reproducibly add 1.0 ml of reagent B, with immediate thorough mixing in an ice bath.
- (ii) Heat at 100°C for 3 min in a glass stoppered test tube.
- (iii) Rapidly cool the mixture to room temperature.
- (iv) Determine the absorbance at 415 nm.

Comments. Assay tubes must be scrupulously clean for this assay as it measures both monomeric and polymeric neutral carbohydrate and is, therefore, interfered with by extraneous glucose in airborne dust. Deoxy sugars, heptoses, pentoses and uronic acids all produce colour in this assay with absorbance maxima in the range 380–430 nm. The stability of this colour varies between the carbohydrates and distinctive shifts in absorbance may be obtained on standing for 24–48 h. Azide, heavy metal ions and non-aldose reducing substances interfere in this assay. Mixtures of carbohydrates giving different absorbance maxima can be analysed by use of two standard determinations as outlined in Section 2.9.

#### 2.1.2 Phenol-sulphuric acid assay (2)

Sensitivity:  $\sim 1-60 \mu g$  glucose in 200  $\mu l$  ( $\sim 30 \mu M-2 mM$ ).

Final volume: 1.4 ml.

#### Reagents:

- (A) Phenol dissolved in water (5% w/v). This solution is stable indefinitely.
- (B) Concentrated sulphuric acid.

#### Method

- (i) Mix samples, standards and control solutions (200  $\mu$ l containing up to 100  $\mu$ g carbohydrate) with 200  $\mu$ l of reagent A.
- (ii) Add 1.0 ml of reagent B rapidly and directly to the solution surface without touching the sides of the tube.
- (iii) Leave the solutions undisturbed for 10 min before shaking vigorously.
- (iv) Determine the absorbances at 490 nm after a further 30 min.

Comments. Other aldoses, ketoses and alduronic acids respond to different degrees. Protein, cysteine, non-carbohydrate reducing agents, heavy metal ions and azide interfere with this assay. However, it remains useful as a rapid non specific method for the detection of neutral carbohydrate in column eluates.

#### 2.2 Reducing sugar

#### 2.2.1 Neocuproine assay (3)

Sensitivity:  $\sim 20 \text{ ng} - 2 \mu \text{g}$  glucose in 200  $\mu \text{l}$  ( $\sim 0.5 - 50 \mu \text{M}$ ).

Final volume: 2.0 ml.

#### Reagents:

- (A) Dissolve 40 g of anhydrous sodium carbonate, 16 g of glycine and 450 mg cupric sulphate pentahydrate in 600 ml water and make up to 1 litre with more water. The solution is stable indefinitely.
- (B) Dissolve 0.15 g neocuproine hydrochloride in 100 ml water. This solution is stable for months if stored in a dark bottle.

#### Method

- (i) To samples, standards and controls, (200  $\mu$ l) add 400  $\mu$ l reagent A and 400  $\mu$ l reagent B. Mix well.
- (ii) Heat the solutions at 100°C for exactly 12 min and cool rapidly to room temperature.
- (iii) Add 1.0 ml of water, washing down any condensate formed.
- (iv) Mix well and determine the absorbance at 450 nm.

Comments. If a precipitate forms during the final cooling it may simply be redissolved by slight warming. Non-carbohydrate reducing agents interfere in this assay.

#### 2.2.2 Dinitrosalicylic acid assay (4,5)

Sensitivity:  $\sim 5-500 \mu g$  glucose in 100  $\mu l$  ( $\sim 0.3-30$  mM).

Final volume: 1.1 ml.

Reagent: Dissolve 0.25 g of 3,5-dinitrosalicylic acid and 75 g sodium potassium tartrate (Rochelle salt) in 50 ml 2 M sodium hydroxide (made by dissolving 4 g NaOH in 50 ml water) and dilute to 250 ml with water. This is stable for several weeks.

#### Method

- (i) To samples, standards and controls (100  $\mu$ l) add 1.0 ml of the reagent. Mix well.
- (ii) Heat the mixtures at 100°C for 10 min.
- (iii) After rapid cooling to room temperature, determine the absorbance at 570 nm.

Comments. Dissolved molecular oxygen interferes with this assay. This may be overcome either by purging the assay solutions with nitrogen or helium prior to the assay or by the addition of a fixed known small amount of glucose ( $\sim 20 \mu g$ ) to all samples, in order to raise the total reducing sugars concentration above a critically low value.

Non-carbohydrate reducing agents also interfere with this assay. Some metal ions [e.g. manganous, cobalt (II), and calcium] may increase the assay response.

#### 2.3 Pentose

#### 2.3.1 Ferric-orcinol assay (4)

Sensitivity:  $\sim 200 \text{ ng} - 20 \mu \text{g}$  xylose in 200  $\mu \text{l}$  ( $\sim 7 - 700 \mu \text{M}$ ).

Final volume: 1.6 ml.

#### Reagents:

- (A) Trichloroacetic acid solution in water (10% w/v). This is stable indefinitely.
- (B) Freshly prepared solution of ferric ammonium sulphate (1.15% w/v) and orcinol (0.2% w/v) in 9.6 M hydrochloric acid (made by diluting five parts concentrated HCl with one part water).

#### Method

- (i) Mix the samples, standards and control solutions (200  $\mu$ l) containing up to 40  $\mu$ g pentose with 200  $\mu$ l of reagent A.
- (ii) Heat at 100°C for 15 min.
- (iii) Cool the solution rapidly to room temperature. Add reagent B (1.2 ml) and mix well.
- (iv) Reheat the solution at 100°C for a further 20 min.
- (v) Cool the solution to room temperature and determine the absorbance at 660 nm.

Comments. Hexoses interfere in this assay but can be accounted for by additionally determining the absorbance at 520 nm at which wavelength they have a strong absorbance. It is recommended that both hexose and pentose standards are used where the hexose content of the samples might be considerable.

#### 2.4 Ketose

2.4.1 Phenol-boric acid-sulphuric acid assay (6)

Sensitivity:  $\sim 0.1-9 \,\mu g$  fructose in 100  $\mu l$  ( $\sim 30-500 \,\mu M$ ).

Final volume: 2.0 ml.

#### Reagents:

- (A) Dissolve 2.5 g phenol (recrystallized from methanol and ethanol) in 50 ml water. Add 1.0 ml of acetone dropwise with constant stirring over a period of 10 min and stir the mixture for a further 10 min at room temperature. Dissolve 2.0 g of boric acid in the mixture. The reagent is stable for at least 2 weeks at 4°C.
- (B) Concentrated sulphuric acid.

#### Method

- (i) Mix the samples, standards and controls (100  $\mu$ l) with 0.5 ml of reagent A and then rapidly add 1.4 ml of reagent B directly to the surface, avoiding the sides of the tubes.
- (ii) After thorough mixing, leave the solutions for 5 min at room temperature.
- (iii) Incubate at 37°C for 1 h.
- (iv) Determine the absorbance at 568 nm.

Comments. Different ketoses give differing absorbances in this assay. Interferences from non-ketose carbohydrate is slight (<1%) to non-existent. The reproducibility of this assay is strongly dependent on the manner of the addition of the sulphuric acid.

#### 2.5 Hexosamine

2.5.1 Morgan-Elson assay (7)

Sensitivity:  $\sim 60 \text{ ng} - 6 \mu \text{g}$  2-acetamido-2-deoxy-D-glucose in 250  $\mu \text{l}$  ( $\sim 1-110 \mu \text{M}$ ).

Final volume: 1.8 ml.

#### Reagents:

- (A) Dissolve 6.1 g of di-potassium tetraborate tetrahydrate in 80 ml of water and make up to 100 ml with water.
- (B) Add 1.5 ml of water to 11 ml of concentrated hydrochloric acid. Add a further 87.5 ml of glacial acetic acid and dissolve 10 g of 4-(N,N-dimethylamino)-benzaldehyde in this mixture. This solution may be stored for several weeks. Dilute 10 ml to 100 ml with galacial acetic acid immediately prior to use.

#### Method

- (i) Add samples, standards and controls (250  $\mu$ l) to 50  $\mu$ l of reagent A.
- (ii) Heat each mixture at 100°C for 3 min.
- (iii) After cooling rapidly to room temperature, add 1.5 ml of reagent B, washing down any condensate formed.
- (iv) Incubate the samples at 37°C for 20 min.
- (v) After cooling to room temperature, determine the absorbances at 585 nm.

Comments. 2-Acetamido-2-deoxy-D-galactose gives only one third the response of 2-acetamido-2-deoxy-D-glucose in this assay. Free amino-hexoses may be N-acetylated prior to this assay by the addition of one part of freshly prepared 1.5% (v/v) acetic anhydride in acetone to eight parts of the aqueous solution and leaving for 5 min at room temperature.

#### 2.6 Uronic acid

#### 2.6.1 Carbazole assay (8)

Sensitivity:  $\sim 200 \text{ ng} - 20 \mu \text{g}$  D-glucurono-6,3-lactone in 250  $\mu \text{l}$  ( $\sim 4 - 400 \mu \text{M}$ ).

Final volume: 1.8 ml.

#### Reagents:

- (A) Dissolve 0.95 g of sodium tetraborate decahydrate in 2.0 ml of hot water and add 98 ml of ice-cold concentrated sulphuric acid carefully with stirring. This reagent is stable indefinitely if refrigerated.
- (B) Dissolve 125 mg of carbazole (recrystallized from ethanol) in 100 ml of absolute ethanol to give a stable reagent.

#### Method

- (i) Cool the samples, standards and controls (250  $\mu$ l) in an ice bath.
- (ii) Add ice-cold reagent A (1.5 ml) with mixing and cooling in the ice bath.
- (iii) Heat the mixtures at 100°C for 10 min.
- (iv) Cool rapidly in the ice-bath.
- (v) Add 50  $\mu$ l of reagent B and mix well.
- (vi) Reheat at 100°C for 15 min.
- (vii) Cool rapidly to room temperature and determine the absorbance at 525 nm.

Comments. Neutral carbohydrates interfere with this assay to a greater ( $\sim 10\%$  on a molar basis for hexoses) or lesser extent ( $\sim 1\%$  on a molar basis for pentoses). However both types of interference can be eliminated by use of appropriate controls as they give

#### Monosaccharides

significantly different absorption spectra. Cysteine and other thiols increase the response of the assay but large amounts of protein may depress the colour development. Different uronic acids give different responses in this assay.

#### 2.7 Sialic acid

#### 2.7.1 Warren assay (9)

Sensitivity: 80 ng  $-8 \mu g$  N-acetyl neuraminic acid in 80  $\mu l$  (3  $-300 \mu M$ ).

Final volume: 1.0 ml.

#### Reagents:

- (A) Dissolve 4.278 g of sodium metaperiodate in 4.0 ml water. Add 58 ml of concentrated orthophosphoric acid and make up to 100 ml with water. This reagent is stable indefinitely.
- (B) Dissolve 10 g of sodium arsenite and 7.1 g of sodium sulphate in 0.1 M sulphuric acid (made by carefully diluting 5.7 ml concentrated sulphuric acid to 1 litre with water) to a total volume of 100 ml. The solution is stable indefinitely.
- (C) Dissolve 1.2 g of 2-thiobarbituric acid and 14.2 g of sodium sulphate in water to a total volume of 200 ml. This reagent is stable for several weeks but eventually forms a yellow precipitate which indicates the need for its renewal.
- (D) Redistilled cyclohexanone. This is stable for several months or until noticeably discoloured.

#### Method

- (i) To the samples, standards and controls (80  $\mu$ l) add 40  $\mu$ l reagent A and mix well.
- (ii) Leave at room temperature for 20 min.
- (iii) Add 400 μl reagent B and then shake the tubes vigorously to expel the yellow-coloured iodine.
- (iv) Leave for a further 5 min at room temperature.
- (v) Add 1.2 ml reagent C, shake the tubes, stopper them and heat at 100°C for 15 min.
- (vi) Cool rapidly to room temperature.
- (vii) Extract the chromophore into 1.0 ml of reagent D by vigorous shaking. Centrifuge the solutions using a bench centrifuge for a few minutes in order to properly separate the two layers.
- (viii) Determine the absorbance of the upper cyclohexanone layer at 549 nm.

Comments. DNA, 2-deoxy-D-ribose and substances producing malondialdehyde on periodate oxidation interfere in this assay. This may be circumvented by additionally determining the absorbance at 532 nm and calculating from the resultant data (see Section 2.9). L-Fucose reduces the expected absorbance of this assay. Methoxyneuraminic acid and some acetylated neuraminic acids give no colour in this assay and the resorcinol-HCl assay (10) should be used if the presence of any of these is suspected. The assay is less specific than the Warren assay, however, and is not recommended for general use.

#### 2.8 Enzymatic methods

#### 2.8.1 Hexokinase/dehydrogeanse assay (11)

Sensitivity: 400 ng -40  $\mu$ g glucose in 100  $\mu$ l (20  $\mu$ M -2 mM).