### APPLICATION FOR FERMENTATION INDUSTRY

<table>
<thead>
<tr>
<th>Analyte</th>
<th>Analyte relevance</th>
<th>NZYTech kits</th>
</tr>
</thead>
<tbody>
<tr>
<td>Acetaldehyde</td>
<td>Common fermentation product.</td>
<td>AK00051</td>
</tr>
<tr>
<td>Acetic acid</td>
<td>Common fermentation product.</td>
<td>AK00081</td>
</tr>
<tr>
<td>Ammonia</td>
<td>Commonly found, and measured, in culture broths.</td>
<td>AK00091</td>
</tr>
<tr>
<td>L-Arginine</td>
<td>Important source or organic nitrogen for fermentation.</td>
<td>AK00171</td>
</tr>
<tr>
<td>Ethanol</td>
<td>Product of alcoholic fermentation.</td>
<td>AK00061</td>
</tr>
<tr>
<td>D-Glucose</td>
<td>Usual component in fermentation broths.</td>
<td>AK00031, AK00161</td>
</tr>
<tr>
<td>Glucose oxidase</td>
<td>Major fermentation enzyme.</td>
<td>AK00231</td>
</tr>
<tr>
<td>L-Glutamine</td>
<td>Common component of animal cell culture.</td>
<td>AK00111</td>
</tr>
<tr>
<td>L-Lactic acid</td>
<td>Produced from L-malic acid during malolactic fermentation.</td>
<td>AK00131, AK00141</td>
</tr>
<tr>
<td>L-Malic acid</td>
<td>Common component of fruits.</td>
<td>AK00011, AK00191</td>
</tr>
<tr>
<td>Pyruvic acid</td>
<td>Carbohydrate fermentation product. Source for the formation of ethanol and lactic acid.</td>
<td>AK00151</td>
</tr>
<tr>
<td>Sucrose</td>
<td>Added to increase the amount of alcohol. Use restricted to certain situations.</td>
<td>AK00241, AK00151</td>
</tr>
<tr>
<td>Urea</td>
<td>Important source or inorganic nitrogen for fermentation.</td>
<td>AK00101</td>
</tr>
</tbody>
</table>