

# Bean Sprout Juice

## DIGESTION OF BEAN SPROUT JUICE USING COLDBLOCK™ DIGESTION TECHNOLOGY

*Author: Lorie-Anne Doig*

### Introduction

This application note will focus on the digestion of bean sprout juice using ColdBlock™ Digestion Technology.

### Method

Samples were digested using the following method:

- Chiller temperature was set to -5°C
- 1.0 g sample was weighed and placed into a ColdBlock™ Digestion vessel.
- 10mL Sulfuric acid was added, and sample was digested at 100% for 10 minutes
- Cool 2 minutes
- 10mL Aqua Regia was slowly added and sample was digested again at 100% power for 5 minutes
- Sample was cooled then carefully transferred to a plastic vial and diluted to 50mL using 2%HNO<sub>3</sub>

### Instrument

ColdBlock™ Digestion CB12L Technology.

### General

This procedure is specific for the sample digested and may need modification for different samples to achieve the desired result.