



Megazyme

Global Leaders in Food Safety and Quality Solutions

For over 30 years, Megazyme has offered solutions to the food quality market with a range of high-quality carbohydrate and enzyme substrate products. The Megazyme products and methods set new standards in accuracy, reliability and convenience for customers around the world.

Megazyme Joins Neogen

January 2021, Neogen acquired the Megazyme brand and product offering. The addition of Megazyme to the global Neogen business strengthens our relationships within the food industry and with companies that are aligned with our mission of food security and quality. The integration of the Megazyme product line into Neogen's traditional food safety products will allow expansion of our commercial relationships across food companies and ensure not only safe food, but food with high quality and nutritional content. From start to finish, Neogen are here to support you at every step of the way. We are committed to developing innovative products, placing research and development at the core of our customer support for the Megazyme product range.

Why Choose Megazyme

- Innovative products
- Ultra pure enzymes
- In-house manufacturing and secure supplies
- Excellent technical support
- Internationally validated methods

Industries Served:

Commercial and Government Laboratories
Food and Ingredients Manufacturers
Milling and Cereals
Wine
Dairy and Infant Formula

Animal Feed and Nutrition
Enzyme Manufacturers
Malting, Brewing and Distilling
Research and Academia
Biofuels



Key Products:

Please see below a selection of our key products, used by customers to determine presence and/or quantity of a particular analyte in a sample:

Dietary Fiber

We are a global leader in the measurement of dietary fiber offering best in class measurement solutions. Whether you want to measure total dietary fiber or a specific dietary fiber component we have you covered with a range of internationally validated methods.

Starch

We offer an extensive set of externally validated methods for the measurement of total starch, digestible and resistant starch, starch damage and starch components such as amylose and amylopectin.

Fructan

We are the only company to offer assay kits specifically for the measurement of fructan. Fructan including inulin, levan and branched fructan, and fructooligosaccharides (FOS) are easily measured using our accredited methods.

Lactose

Our assay kits accurately quantify lactose in standard and lactose free products. Our K-LOLAC assay is the first and only approved AOAC method for the measurement of lactose in lactose-free products.

Lactic Acid

Our portfolio also offers assay kits suitable for the measurement of D/L-Lactic acid separately or concurrently. These kits are capable of quantifying levels of D/L-Lactic acid in multiple sample types such as wine, meat and dairy products. Methods based on these assay principles have been accepted by multiple accreditation bodies.

Key Product Categories:

Assay Kits

Dietary Fiber
Starch
Mono/Disaccharides
Polysaccharides
Alcohols
Organic Acids
Sulfite
Nitrogen
Enzyme Activity
Reagent Mixtures

Enzymes

Analytical Enzymes
Carbohydrate Active Enzymes
Glycobiology Enzymes
ANKOM Dietary Fiber Enzymes

Enzymes Substrates

Enzyme Activity Assay Kits
Enzyme Tablet Tests
Soluble Chromogenic Substrates
Insoluble Chromogenic Substrates
Colourimetric Oligosaccharides

Carbohydrates

Oligosaccharides
Polysaccharides

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