

The enzymatic reactions sequence employed in the assay of triglycerides is as follows:

Lipase



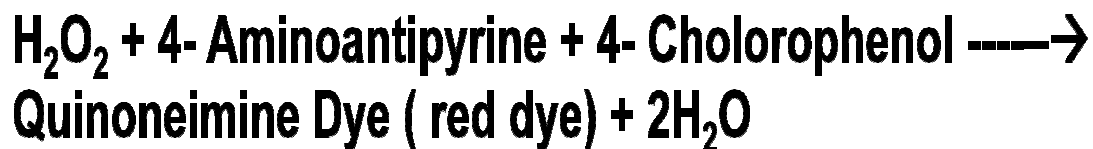
Glycerol Kinase



Glycerol phosphate oxidase



Peroxidase



Principle of the test

Triglycerides are hydrolyzed by lipoproteinlipase to produce glycerol and free fatty acids. The glycerol participates in a series of coupled enzymatic reactions, in which glycerol kinase / glycerol phosphate oxidase are involved and H_2O_2 is generated. The H_2O_2 reacts with p-chlorophenol and 4-aminoantipyrine in the presence of peroxidase to form a quinoneimine dye. The intensity of color formed is proportional to the triglycerides concentration and can be measured photometrically between 480 and 520 nm