# Lactate Assay

## Biochemistry:

Lactate is oxidized to pyruvate by the lactate dehydrogenase (LDH) reaction. The hydrazine destroys the pyruvate, allowing the reaction to run to the complete oxidation of all lactate molecules. To ensure this,  $NAD^+$  is provided in excess. The concentration of lactate in the sample is proportional to the increase in absorbance as  $NAD^+$  is reduced to NADH.

# Sample Preparation:

Lactate + NAD<sup>+</sup> LDH Pyruvate + NADH

The blood/tissue sample needs to be deproteinized to prevent the slow release of lactate from erythrocytes. The deproteinization is best done by a small (1:2 or 1:3) dilution in 6% PCA. Alternatively, blood can be treated with an anti-glycolytic agent (sodium fluoride), left to clot, and centrifuged for subsequent collection of serum. The anti-glycolytic agent could also be used with heparin or EDTA to block clotting, with centrifugation and subsequent collection of plasma.

Compound	Final []	Amount of Compound for given cocktail volume					
		25 mL	100 mL	150 mL	200 mL	250 mL	
Water		16	64	96	128	160	
Glycine	320 mmol/L	8 mL	32 mL	48 mL	64 mL	80 mL	
Hydrazine	320 mmol/L	0.4 mL	1.6 mL	2.4 mL	3.2 mL	4 mL	
$NAD^+$	2.4 mmol/L	0.00955 g	0.0382 g	0.0573 g	0.0764 g	0.0955 g	
Enzymes							
LDH*	2 U/mL	10 µL	40 µL	60 µL	80 µL	100 µL	

#### Table 1: Assay cocktail ingredients (designed for glycerol ingestion studies).

\* LDH stock = 5,435 U/mL

Use distilled water samples for the blanks. Read absorbance at 340 nm, and first zero to the blanks. Calculate lactate from the Beer-Lambert Law, using 6.22 as the millimolar extinction coefficient for NADH. Resting blood samples should approximate 1 mmol/L.

## **Table 2: Stock Sample Locations**

Fridge	Freezer	Bench
Glycine solution (1 M), LDH	$\mathrm{NAD}^+$	Hydrazine (from store room
		cabinet)