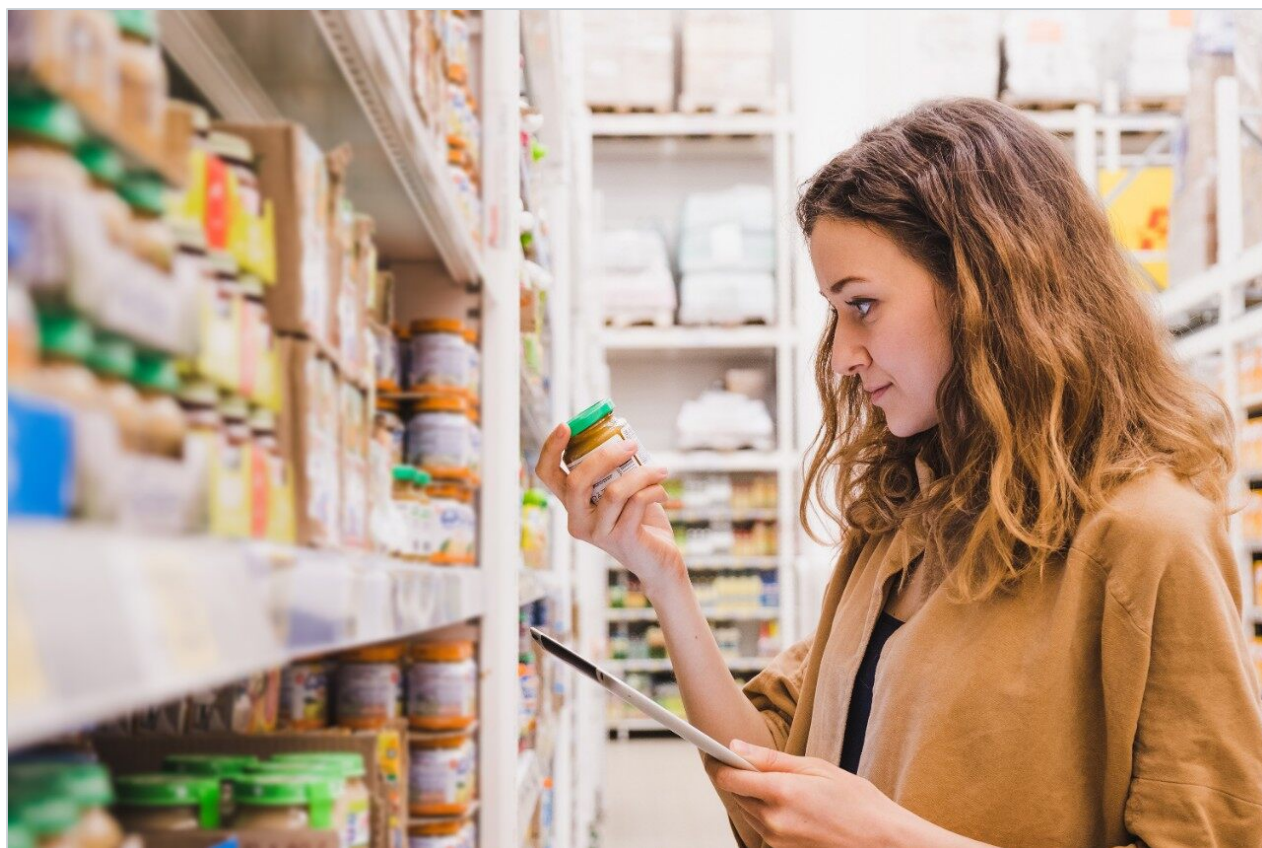




## Analysis of Food Additives and Preservatives using XBridge Phenyl

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Waters Corporation



This is an Application Brief and does not contain a detailed Experimental section.

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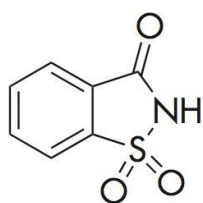
### Abstract

This application brief highlights the analysis of food additives and preservatives using XBridge Phenyl columns.

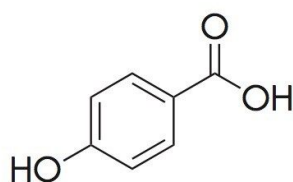
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## Introduction

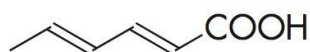
Compounds used in this study are: 1. Saccharin 2. p- Hydroxybenzoic Acid 3. Sorbic Acid 4. Methylparaben 5. Dehydroacetic Acid



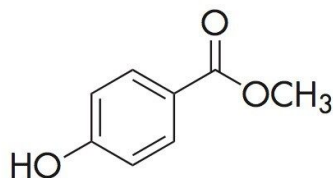
1. Saccharin



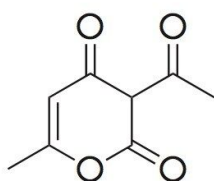
2. p-Hydroxybenzoic Acid



3. Sorbic Acid



4. Methylparaben



5. Dehydroacetic Acid

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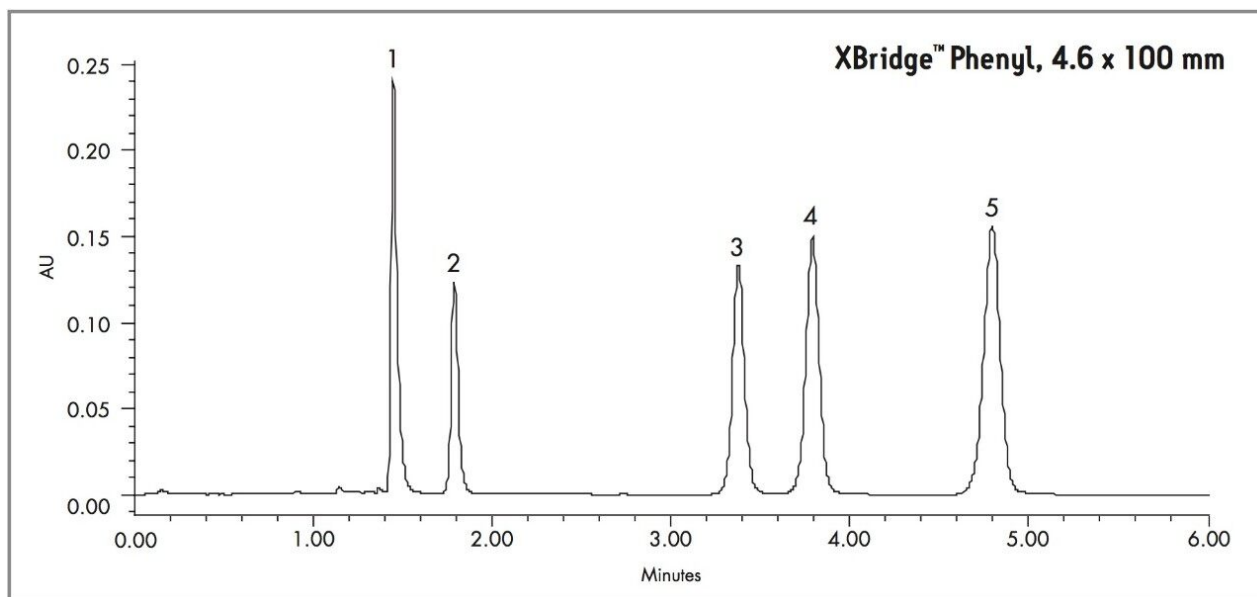
## Experimental

## Test Conditions

Columns:	XBridge Phenyl, 4.6 x 100 mm, 3.5 µm p/n: 186003334
Mobile phase A:	20 mM KH <sub>2</sub> PO <sub>4</sub> , pH 2.5
Mobile phase B:	ACN
Flow rate:	1.0 mL/min
Isocratic Mobile Phase Composition:	75% A; 25% B
Injection volume:	10 µL
Sample:	Saccharin (100 µg/mL), P- hydroxybenzoic Acid (10 µg/mL), DehydroAcetic Acid (100 µg/mL), Methylparaben (25 µg/mL), Sorbic Acid (10 µg/mL), in KH <sub>2</sub> PO <sub>4</sub> /ACN (75/25)
Column temp.:	30 °C
Sampling temp.:	15 °C
Detection:	UV @ 254 nm
Sampling Rate:	5 points/sec
Filter Response:	0.2
Instrument:	Alliance 2695 with 2996 PDA

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## Results and Discussion



*Compounds: 1. Saccharin 2. p- Hydroxybenzoic Acid 3. Sorbic Acid 4. Methylparaben 5. Dehydroacetic Acid.*

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Alliance HPLC <<https://www.waters.com/514248>>

WA60192, June 2007