Waters™

Application Note

Analysis of Food Sugars in Wine Using ACQUITY UPLC BEH Amide Columns

Waters Corporation

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

Abstract

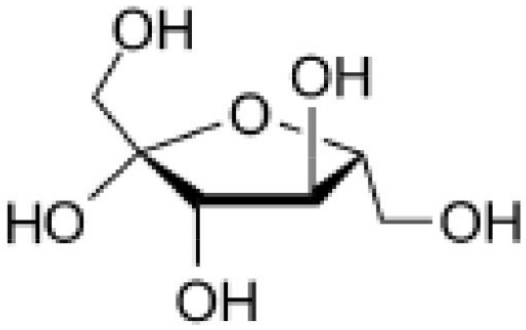
This application brief describes the analysis of food sugars in wine using AQUITY UPLC BEH Amide Columns.

Introduction

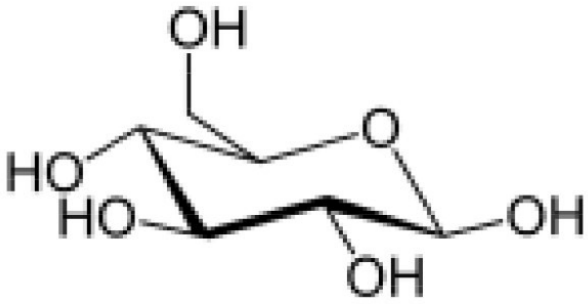
Compounds used for this study includes:

1. Fructose

2. Glucose



Fructose



Glucose

Experimental

Chromatographic Conditions

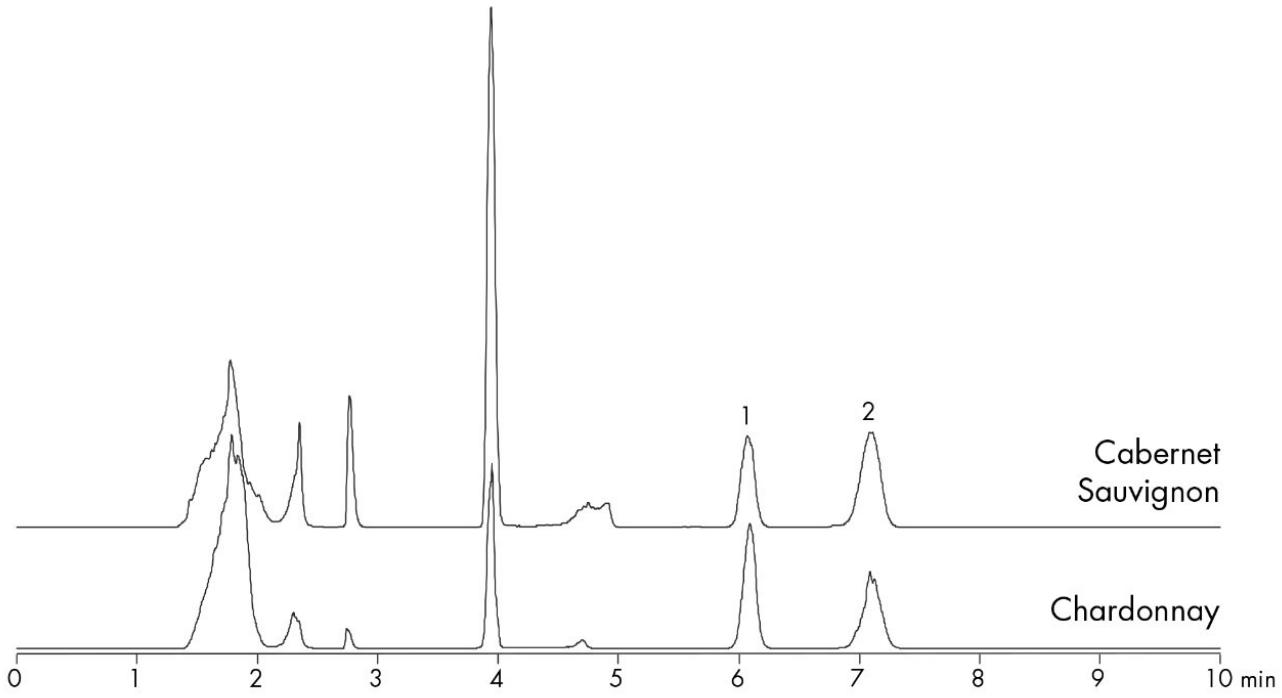
Column:	ACQUITY UPLC BEH Amide 2.1 x 150 mm, 1.7 µm
Part number:	186004802
Mobile phase A:	80/20 MeCN/H_2O with 0.2% triethylamine [TEA]
Mobile phase B:	30/70 MeCN/H_2O with 0.2% triethylamine [TEA]
Flow rate:	0.15 mL/min
Flow profile:	90% A/10% B (75% MeCN with 0.2% TEA)
Injection volume:	2.0 µL (PLNO)

Sample concentration:	50% wine in diluent
Sample diluent:	50/50 MeCN/H_2O
Column temperature:	35 °C
Strong needle wash:	20/80 MeCN/H_2O (800 µL)
Weak needle wash:	75/25 MeCN/H_2O (500 µL)
Seal wash:	50/50 MeCN/H_2O
Instrument:	Waters ACQUITY UPLC with ELSD

ELSD Conditions

Gain:	200
Pressure:	40 psi
Drift tube temperature:	40 °C
Nebulizer:	Cooling
Data rate:	10 pps
Filter time constant:	Normal

Results and Discussion



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WA60114, October 2009