Waters™

응용 자료

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

Waters Corporation

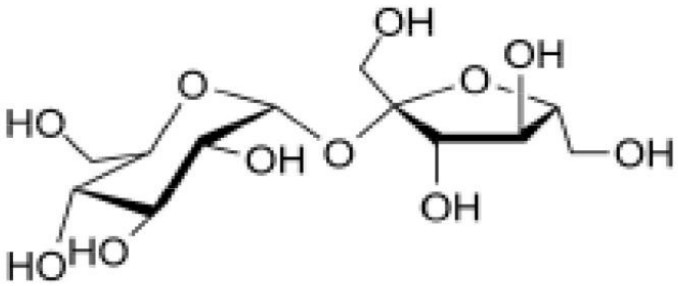
This is an Application Brief and does not contain a detailed Experimental section.

Abstract

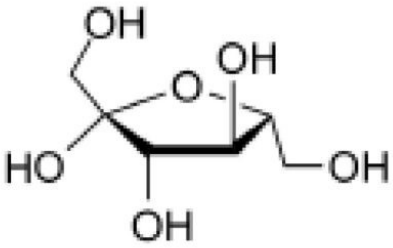
This application brief highlights the analysis of food sugars in molasses using ACQUITY UPLC BEH Amide Columns.

Introduction

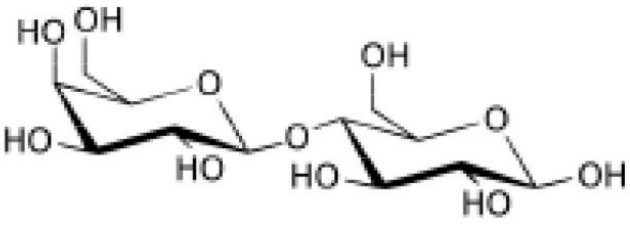
Structures



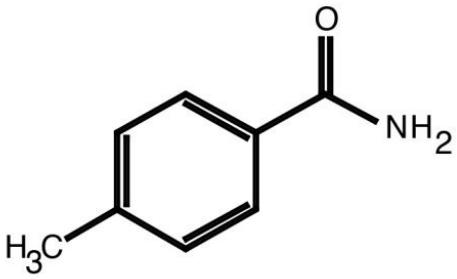
Sucrose



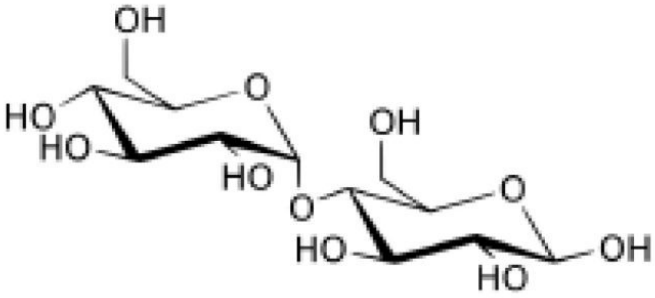
Fructose



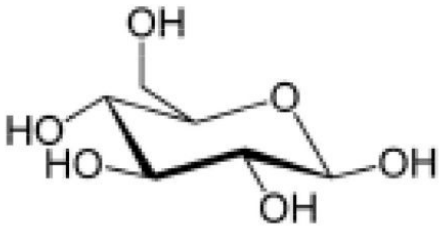
Lactose



p-Toluamide
(unretained compound)



Maltose



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:	0.29 mL/min
Flow Profile:	90% A/10% B (75% MeCN with 0.2% TEA)
Injection Volume:	2.0 µL (PLNO)
Sample Concentration:	Standards at 1 mg/mL each, molasses at 5 mg/mL
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

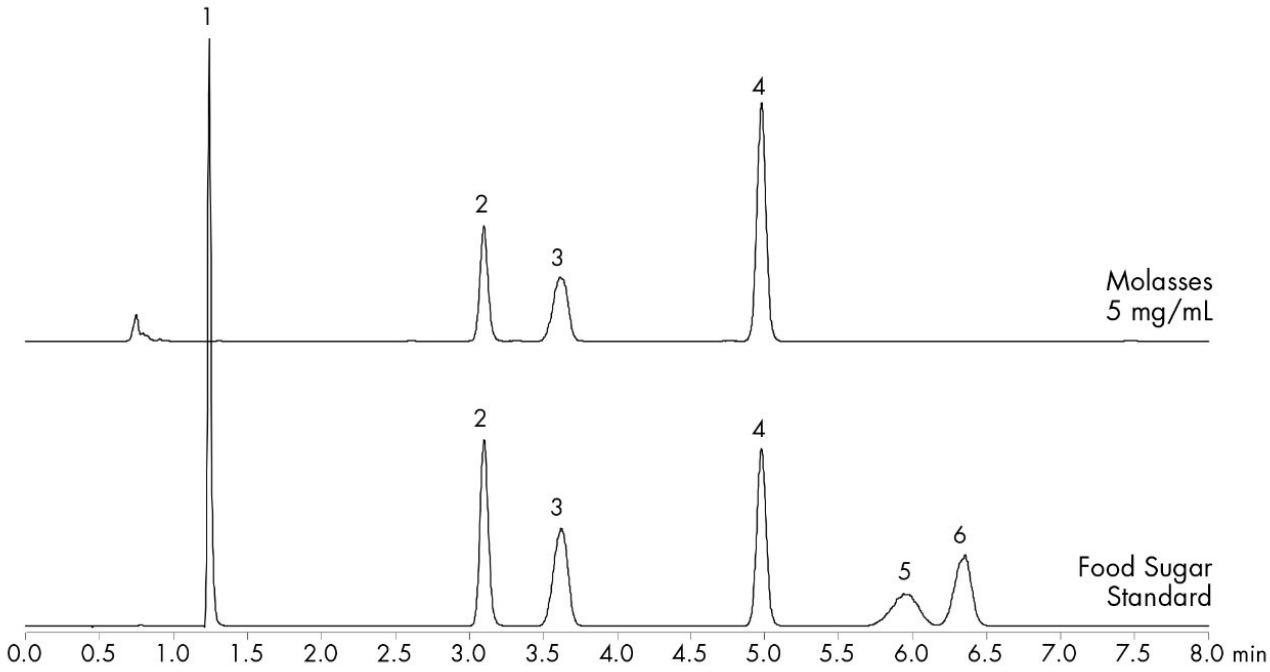
Gain:	200

Pressure:	40 psi
Drift Tube Temperature:	40 °C
Nebulizer:	Cooling
Data Rate:	10 pps
Filter Time Constant:	Normal

Results and Discussion

The compounds analysed in this study are:

1. p-Toluamide
2. Fructose
3. Glucose
4. Sucrose
5. Maltose
6. Lactose



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WA60119, October 2009