Waters™

アプリケーションノート

Analysis of Food Sugars/Saccharides in Maple Syrup Using ACQUITY UPLC BEH Amide Columns

Waters Corporation

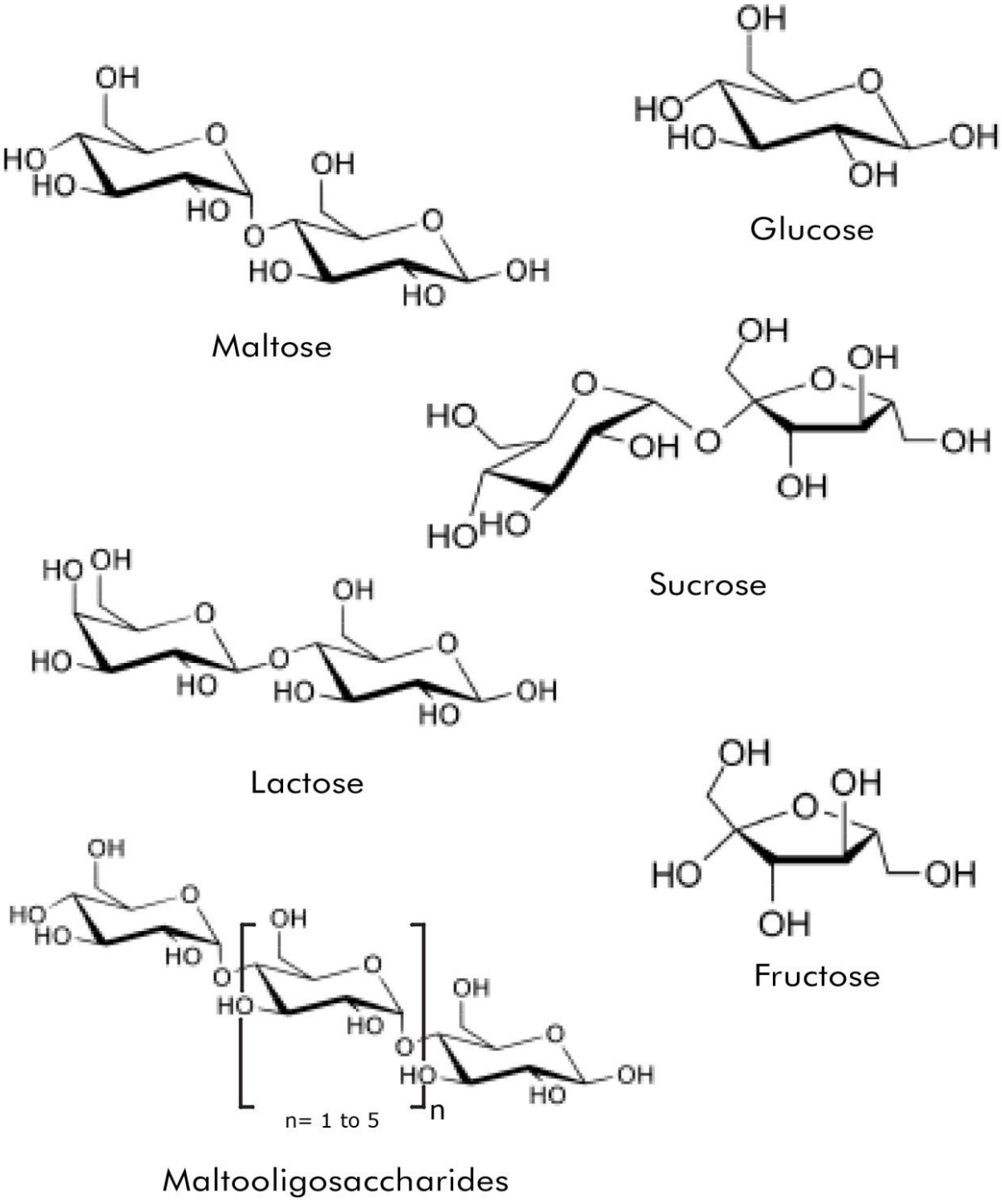
This is an Application Brief and does not contain a detailed Experimental section.

Abstract

This application brief highlights the analysis of food sugars/saccharides in maple syrup using ACQUITY UPLC BEH Amide Columns.

Introduction

Structures


Glucose
Maltose
Sucrose
Lactose
Fructose
n= 1 to 5
Maltooligosaccharides

Experimental

Chromatographic Conditions

Column:	ACQUITY UPLC BEH Amide 2.1 x 100 mm, 1.7 µm
Part Number:	186004801
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:	0.13 mL/min
Gradient:	10 minute gradient, 80%-50% MeCN (w/0.2% TEA) with 25 minute re-equilibration
Injection Volume:	1.3 µL (PLNO)
Sample Concentration:	Maple syrups at 5-10 mg/mL each
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

Gradient

Time (min)	Profile	
	%A	%B
0.00	100.00	0.00
10.00	40.00	60.00
10.01	100.00	0.00
35.00	100.00	0.00

EL SD 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:

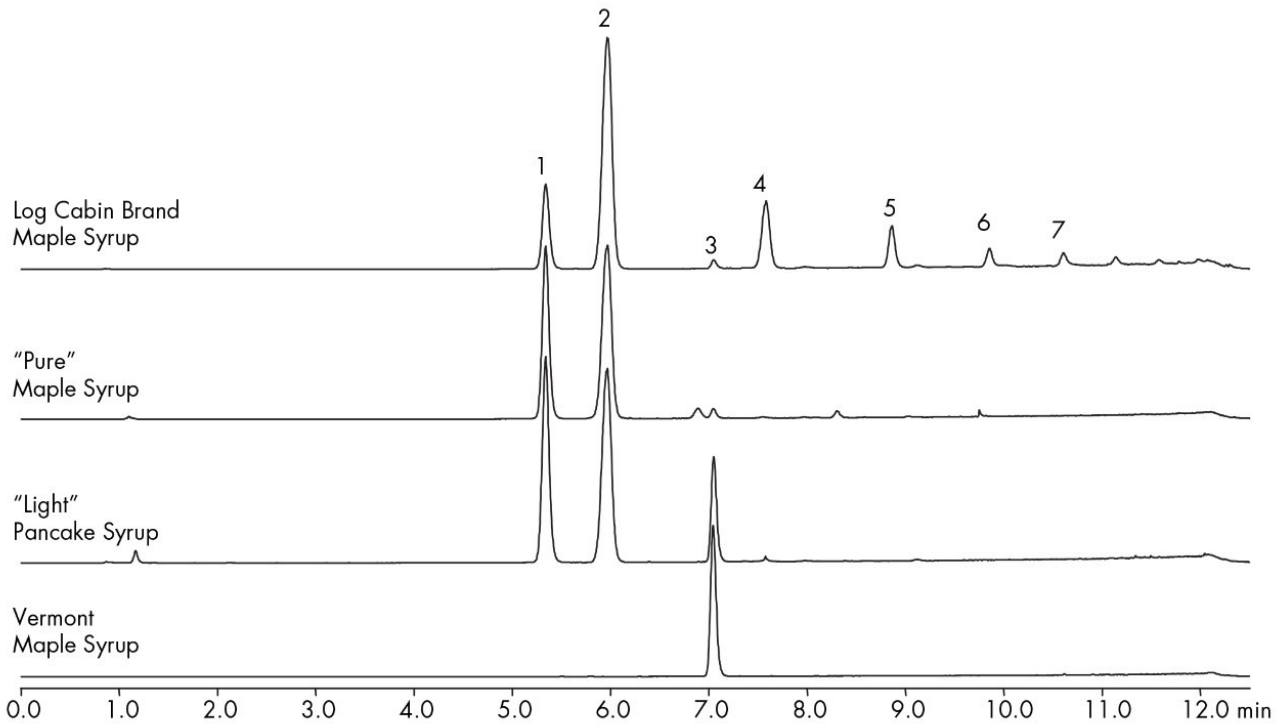
1. Fructose
2. Glucose
3. Sucrose

4. Maltose

5. Maltotriose

6. Maltotetraose

7. Maltopentaose



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ACQUITY UPLC ELS Detector <https://www.waters.com/514219>

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