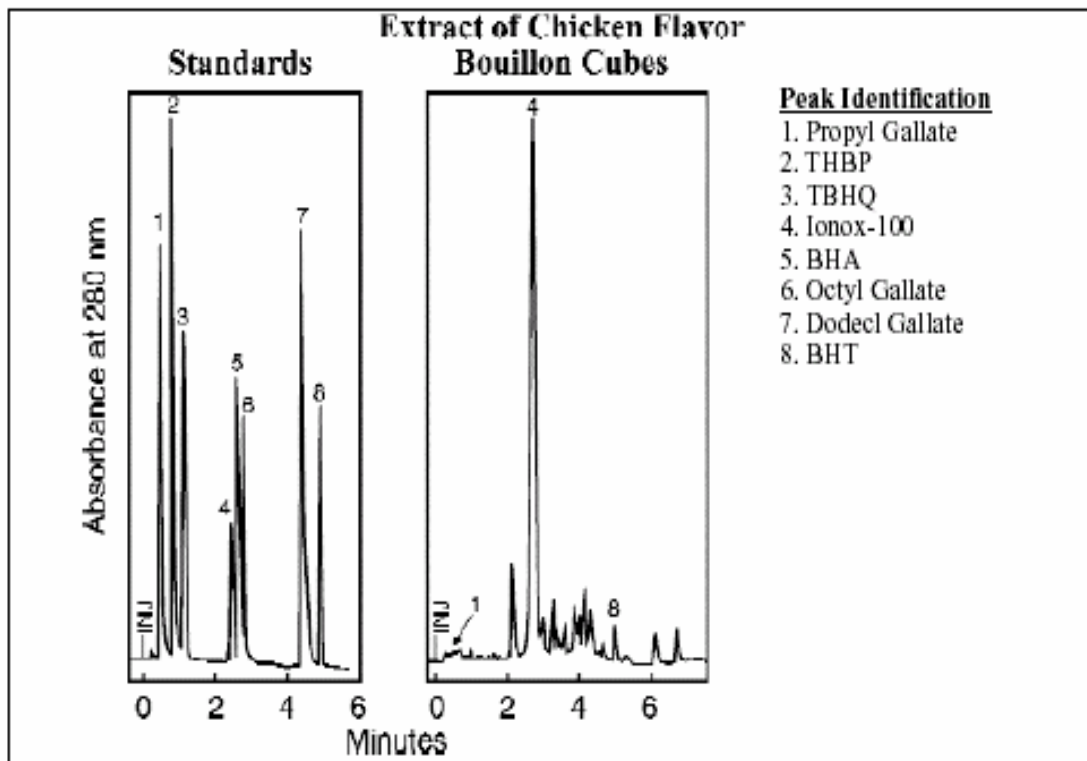


Liquid Chromatography Applications

PHENOLIC ANTIOXIDANTS IN FATTY FOODS



CHROMATOGRAPHIC CONDITIONS:

Column: Pecosphere 5x15C C18 (150 x 4.6 mm)

Detection: UV at 280 nm

Mobile Phase: A: 5% acetic acid in acetonitrile
B: 5% acetic acid in water
Linear gradient of 40% to 100% A in 6 min

Flow Rate: 2.8 mL/min

Pressure: 4 300 psi (30 MPa)

Phenolic Antioxidants in Fatty Foods

Sample Description and Preparation

Standards - A mixture of 8 phenolic antioxidants prepared in acetonitrile.

Sample - Acetonitrile extract of chicken flavor cubes; filter through 2- μ m filter.

Reference:

B.D. Page, High Performance Liquid Chromatographic Determination of Nine Phenolic Antioxidants in Oil, Lards, and Shortening. J. Assoc. of Anal. Chem., 62 (1979) 1239.