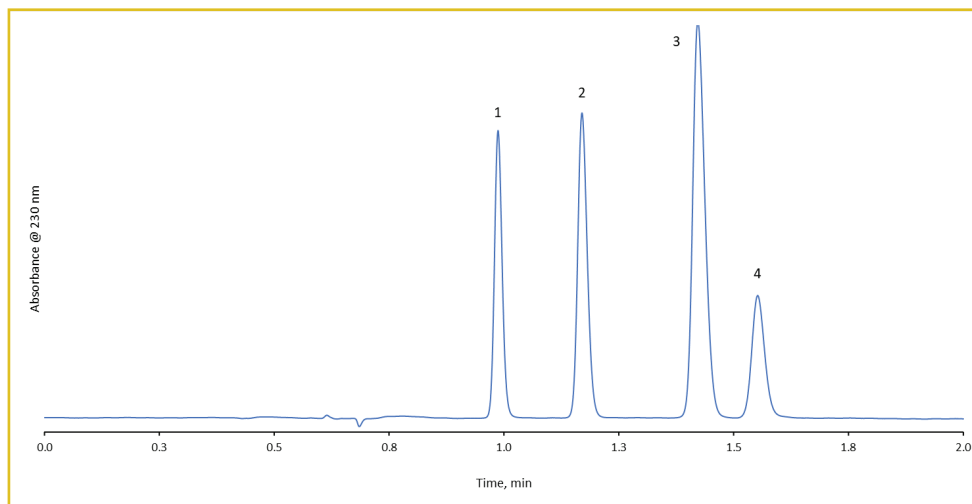




Food Additives Assay using HALO® AQ-C18, 5µm

260-P



TEST CONDITIONS:

Column: HALO 90 Å AQ-C18 5 µm, 4.6 × 150 mm

Part Number: 95814-722

Mobile Phase A: 20 mM ammonium acetate

Mobile Phase B: Methanol

Isocratic: 90/10 A/B

Flow Rate: 2 mL/min

Pressure: 336 bar

Temperature: 30°C

Detection wavelength: 230 nm

Injection Volume: 10 µL

Sample Solvent: mobile phase

Data Rate: 100 hz

Response Time: 0.025 sec

Flow Cell: 1 µL

LC System: Shimadzu Nexera X2

PEAK IDENTITIES:

1. Acesulfame
2. Benzoic acid
3. Sorbic acid
4. Saccharin sodium

A rapid and highly efficient assay <400 bar for food security and safety measurements is demonstrated with a HALO 90 Å AQ-C18 5 µm, 4.6 × 150 mm column. Determination of acesulfame, benzoic acid, sorbic acid and saccharin sodium food additives are specified in China's national standard regulation methods GB 5009.28-2016 and GB 5009.140-2016. These compounds are used as anti-septic/anti-microbial agents to prevent spoilage of food products by microorganisms. A baseline resolution separation is completed <1.7 min; modernization of this method is as easy as exploiting the 5 micron HALO® column - compatible with HPLC and UHPLC instruments.

