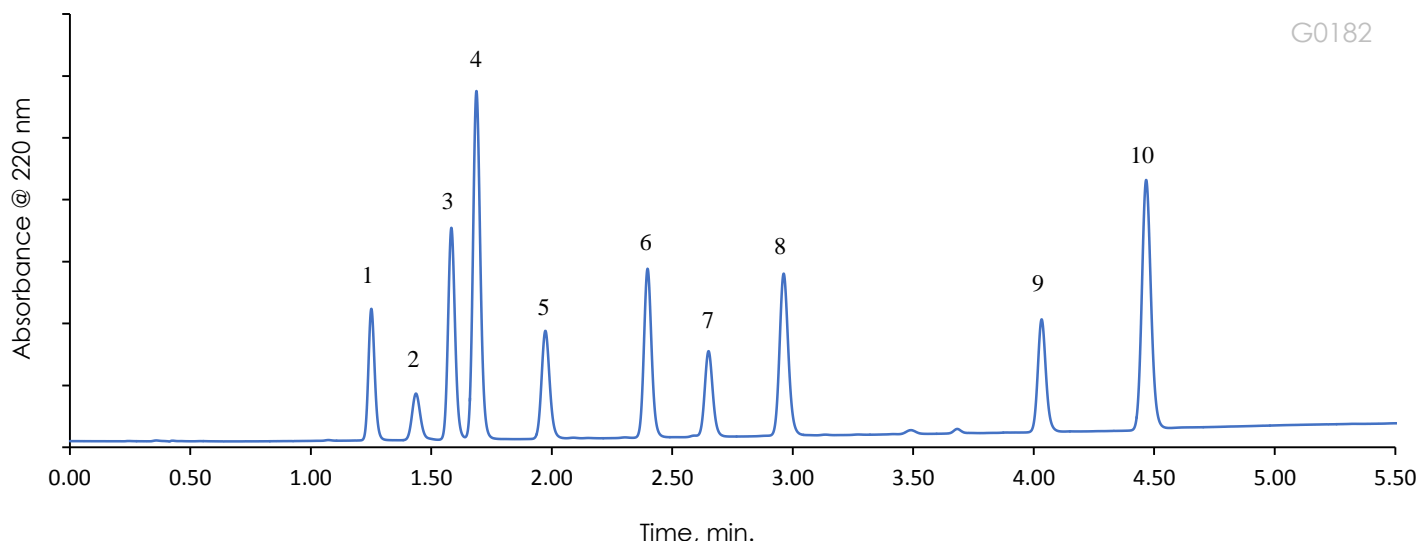


Separation of Phenolic Acids on HALO 90 Å RP-Amide, 2.7 µm



TEST CONDITIONS:

Columns: HALO 90 Å RP-Amide, 2.7 µm, 2.1 x 100 mm

Part Number: 92812-607

Mobile Phase A: 20mM Phosphoric Acid

Mobile Phase B: Methanol

Gradient:	Time	%B
	0.00	25
	5.00	60
	5.50	60

Flow Rate: 0.5 mL/min

Initial Pressure: 345 bar

Temperature: 35°C

Detection: UV 220 nm, PDA

Injection Volume: 0.7 µL

Sample Solvent: Methanol

Data Rate: 40 Hz

Response Time: 0.025 sec.

Flow Cell: 1 µL

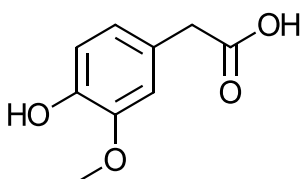
LC System: Shimadzu Nexera X2

PEAK IDENTITIES:

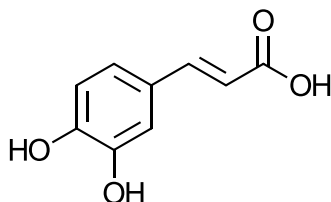
- | | |
|----------------------|---------------------------------|
| 1. Homovanillic acid | 6. Sinapic acid |
| 2. Caffeic acid | 7. Ferulic acid |
| 3. Syringic acid | 8. <i>p</i> - Coumaric acid |
| 4. Vanillic acid | 9. <i>trans</i> - Cinnamic acid |
| 5. Chlorogenic acid | |

Phenolic acids can be found in many plant-based foods and beverages. Fruits, vegetables, and even olive oils all contain different varieties of these acids. For example, sinapic acid can be found in wine and caffeic acid can be found in coffee. These compounds act as antioxidants and can also help anti-inflammatory conditions in the body. They also affect the flavors of the food or oil. A separation of ten phenolic acids is done on a HALO 90 Å RP-Amide, 2.7 µm column with

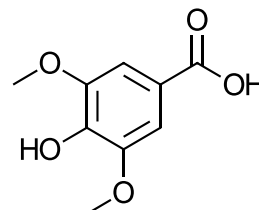
Structures of Phenolic Acids



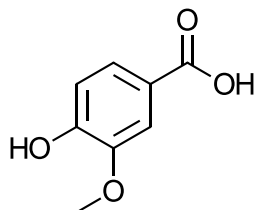
Homovanillic acid



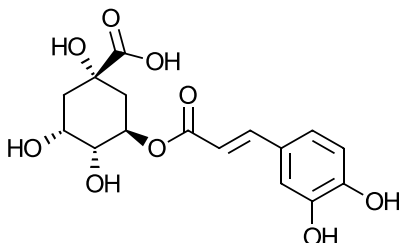
Caffeic acid



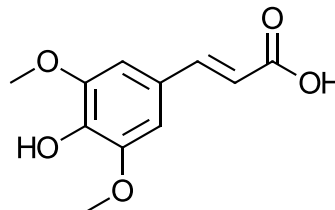
Syringic acid



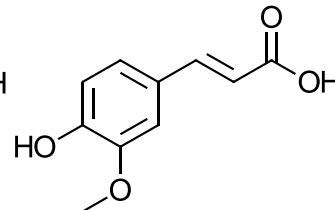
Vanillic acid



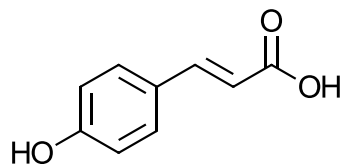
Chlorogenic acid



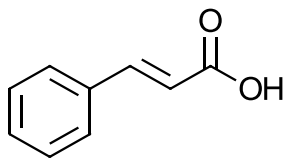
Sinapic acid



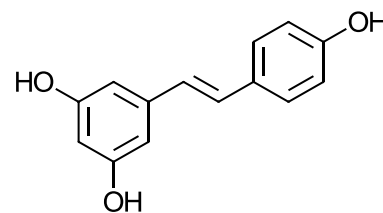
Ferulic acid



p- Coumaric acid



trans- Cinnamic acid



Resveratrol

