

Chromatography Solutions

Application note # C-13149

Separation of Triglycerides in Hazelnut Oil using the Avantor® Hichrom HI-LAP Phase

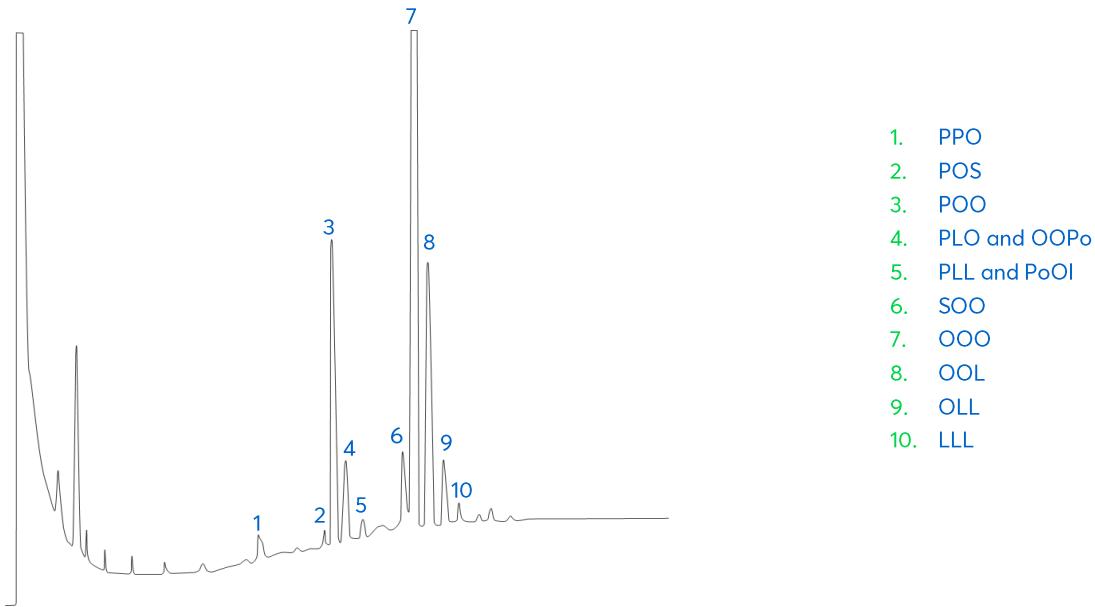


Figure 1: Separation of Triglycerides in Hazelnut Oil using the Avantor® Hichrom HI-LAP Phase.

Method Details

CONDITIONS

Oven Program: 120 °C, 5 °C/min, 330 °C

Carrier Gas: Hydrogen, 2 mL/min

Injector: Split, 300 °C, 1.0 µL, 1:80 split ratio

Detector: FID, 300 °C

The HI-LAP (Lipid Analysis Phase) is a dedicated and unique stationary phase especially developed for the analysis of lipids, sterols and saturated and unsaturated triglyceride separations.

ORDERING TABLE

Product	Details	Dimensions	Part Number
Avantor® Hichrom HI-LAP	GC Column	0.32 mm, 0.10 µm, 25 m	HI46-32-010-25

Acknowledgement: Dr. C. Mariani, Stazione Sperimentale Oli e Grassi, Via Giuseppe Colombo 79, Milano, Italy.

Avantor®