

Application note # C-13143

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

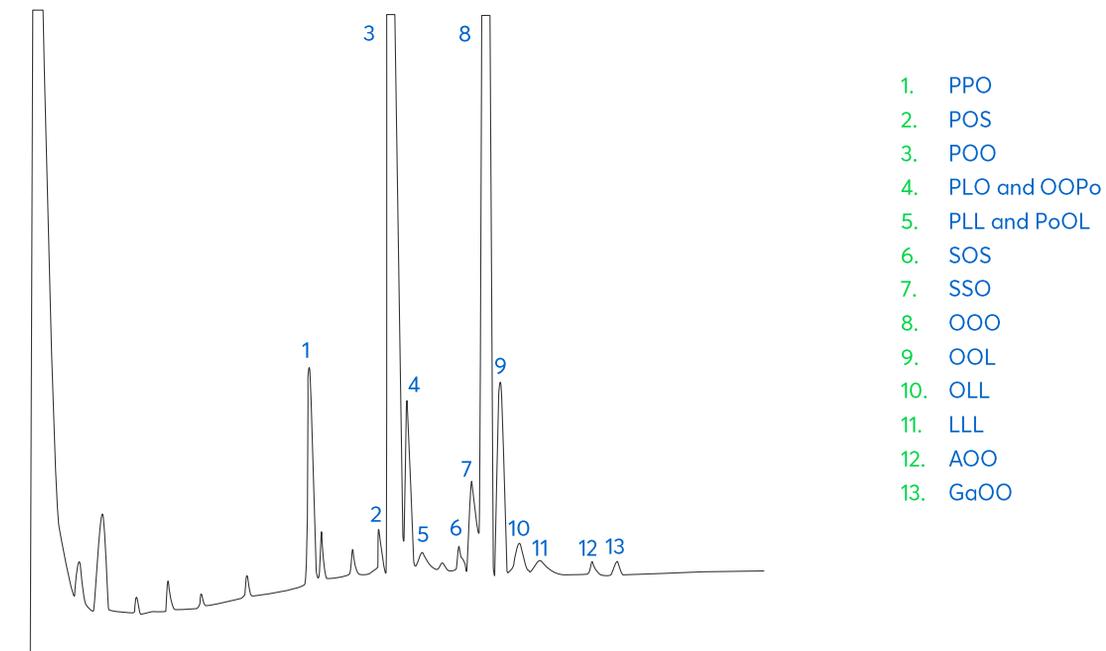


Figure 1: Separation of Triglycerides in Olive Oil using the Avantor® Hichrom HI-LAP Phase.

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.