ANTIOXIDANTS IN FOOD

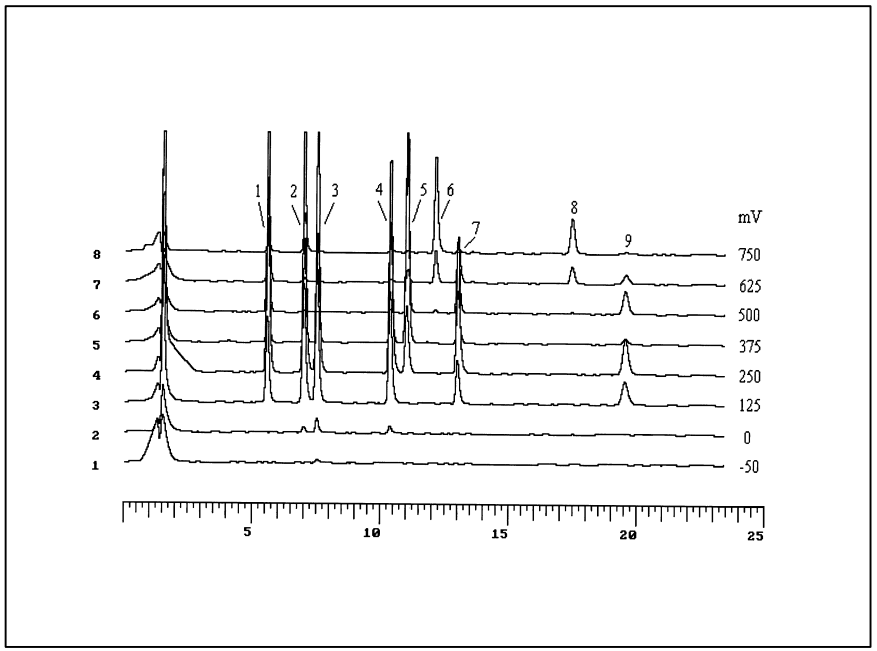

Figure : (1) PG, (2) THBP, (3) TBHQ, (4) NDGA, (5) BHA, (6) Ionox 100, (7) Octyl gallate, (8) BHT, (9) Lauryl gallate.

Many compounds such as antioxidants, food additives, flavonoids and polyphenolics, toxins, contaminants and drugs are electrochemically active and can readily be measured using HPLC-ECD.

As analytes are identified, both by retention time and voltammetric behavior across the array, compounds misidentificaton and coelution in complex matrices are minimized even following minimal sample preparation.

Chromatographic conditions

Column : LC-18 (4.6x150mm ; 5µm)-Supelco.

Mobile Phase :

A (25mM Sodium acetate and 25mM citric acid/methanol (95/5 v/v).

B (25mM Sodium acetate and 25mM citric acid/methanol acetronitrile(20/40/40 v/v/v)

Flow Rate : 1.75mL/min.

Temperature : 31°C.

Injection Volume : 20µL.