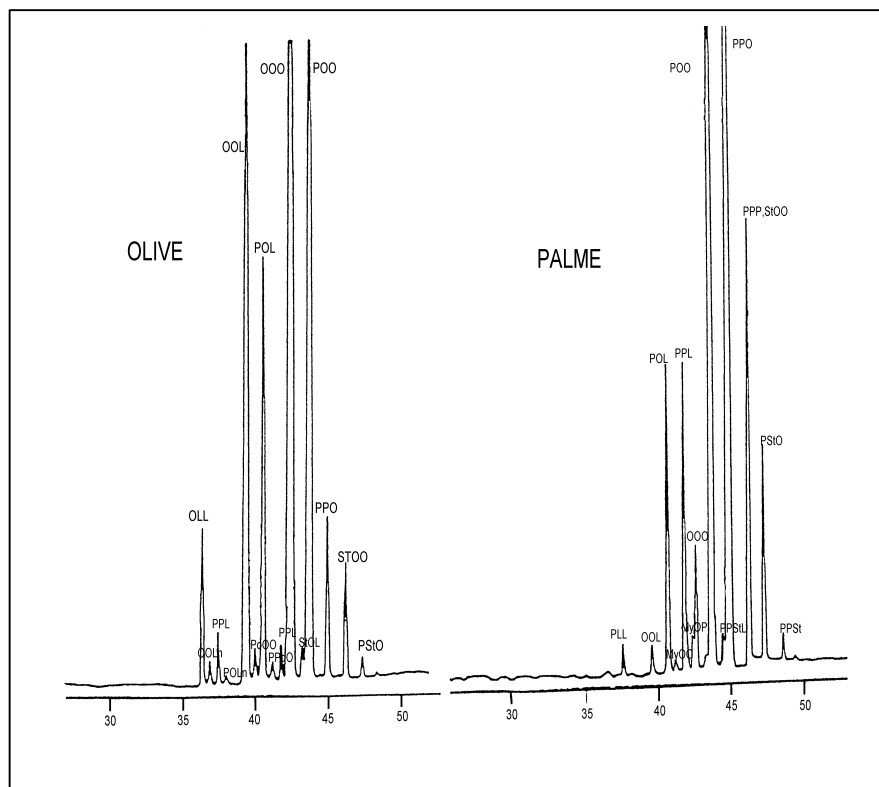


## SEPARATION OF TRIGLYCERIDES FROM OLIVE AND PALM OILS



JL Perrin and al. *Revue Fr. Corps Gras*, 1986,11,437

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Triglycerides contain a different fatty acid in each of three glycerol positions. The separation of triglyceride species with different fatty acid compositions can be easily accomplished. These species are involved in important biological reactions and their distribution can govern the physical and nutritive properties of fats and oils. RPC separates molecules according to the combined chainlength/unsaturation of fatty acid. It was determined that the retention time was reduced by the equivalent of two carbon atoms for each double bond in the three fatty acid constituents.

### Chromatographic conditions :

*Column* : LiChrosorb CH-18 Super(250x4 mm, 5  $\mu$ m, Merk)

*Mobile Phase A* : ACN/dichloromethane/acetone(80/15/5)

*Mobile Phase B* : ACN/dichloromethane/acetone(20/60/20)

*Flow Rate* : 1 ml/min

*Gradient* : 0 to 100 % B (60 min).

*ELSD Temperature* : 35°C

### Compounds:

L: Linoleic acid

Ln: Linolenic acid

O: Oleic acid

P: Palmitoleic acid

St: Stearic acid