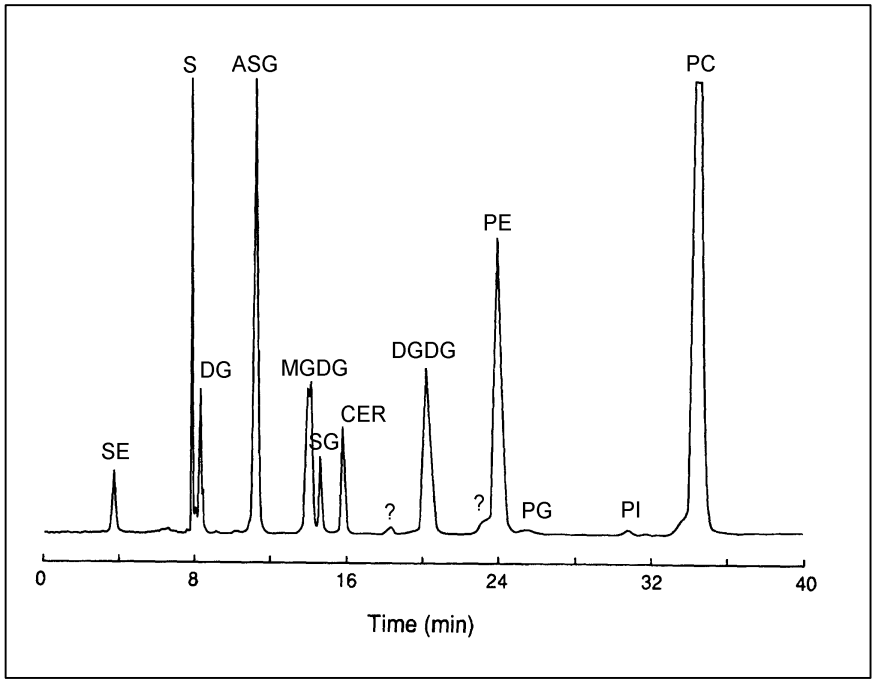
Separation of Lipid Classes : Analysis of Potato Lipids



W.W. Christie; R.A. Urwin - J. high Resol. Chromatogr. Vol. 18, Feb. 1995 - P.97-100

The introduction of ELSD for HPLC has greatly simplified the separation of lipid classes. This detector is used with ternary gradient system to separate all the simple and complex lipids from animal tissues. The analysis of plant lipid classes is technically more demanding because there are high proportions of glycolipids in addition to single lipids and phospholipids. Potato lipids were used to optimize the separations as they were known to contain the typical range of lipids found in plant tissues.

Chromatographic conditions :

Column : PVA-sil 250x4.6 mm

Flow Rate : 1 to 2 ml/mn

Mobile Phase A : Iso-hexane/ methyl ter butyl ether (98:2,v/v)

B : Propan-2-ol/ACN/$CHCl_3$/CH_3OOH (84:8:8:0.025)

C : Propan-2-ol/water/triethylamine (50:50:0.2,v/v)

Gradient:

Tmin :	*0*	*5*	*15*	*40*	*40.1*	*45*	*50*
B% :	*0*	*20*	*52*	*52*	*70*	*0*	*0*
C% :	*0*	*0*	*4*	*14*	*0*	*0*	*0*
Flow(ml/mn)	*1*	*1*	*1*	*1.4*	*1.4*	*2*	*2*

Nebulizer temperature : 25°C

Evaporation temperature : 35°C

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