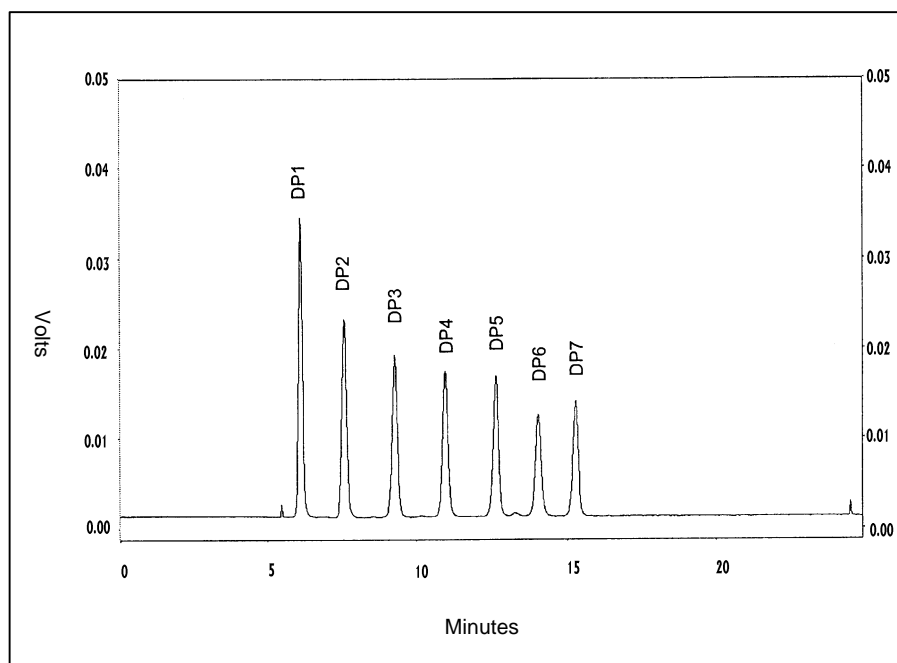


Oligosaccharides Analysis by HPLC-ELS Detection.



Analysis of Oligosaccharides (data from ESA Inc. 2001).

Oligosaccharides are extremely important to many commercial industries and academic fields of study. Their importance is, among other reasons, related to their bio-activity, common occurrence in food, fermentation broths and natural products etc. Oligosaccharides are therefore of special interest to the biotechnology, nutritional, pharmaceutical, food and beverage industries, as well as to the medicinal community. Carbohydrates separation is based on normal phase-like chromatography with an amino bonded stationary phase and ACN/H₂O phase. For their detection, UV and RI detectors have poor sensitivity, and are incompatible with gradient elution (baseline drift). Therefore ELSD is a better choice to detect oligosaccharides ; it associates sensitivity and gradient elution compatibility.

Chromatographic conditions :

Column : Shodex Asahipak NH2P-50 4E

Flow Rate : 1 ml/mn (35°C)

Mobile phase A : CH₃CN

Mobile phase B : H₂O

Gradient : from 30 % B to 70 % B over 40 mn

Nebulizer temperature : 30°C

Evaporation temperature : 45°C

Pressure : 1 Bar

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