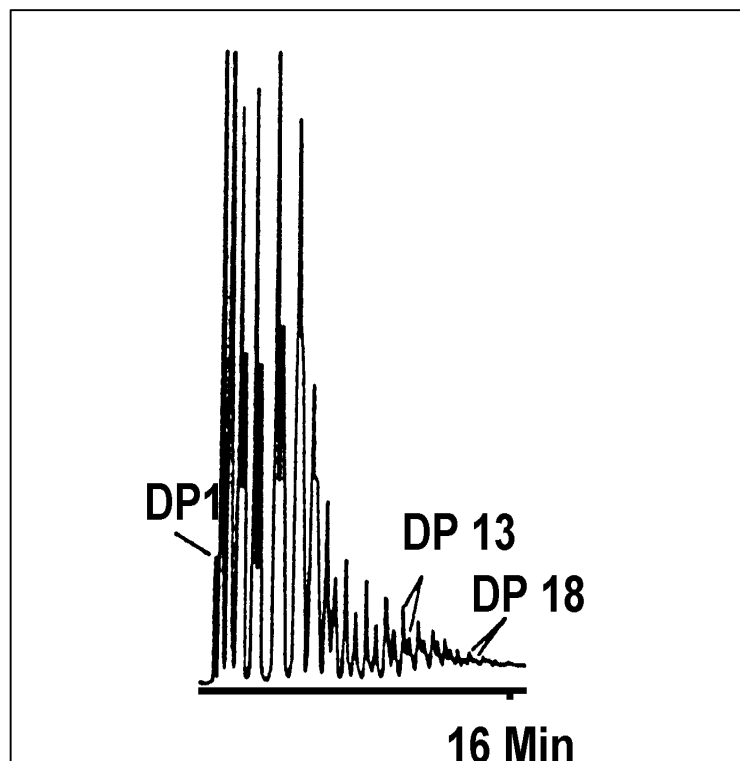


MALTODEXTRIN ANALYSIS BY HPLC WITH ELSD



Maltodextrins produced by slow hydrolysis of food starch, are often used for flavoring medicines.

Gradient elution with a progressively increasing water content, compatible with the ELSD, enables excellent separation. As the eluent has a low (45°C) temperature of vaporization, there are no changes in the response of the thermolabile compounds.

Chromatographic conditions :

Column : Nucleosil C18 (150x4.6 mm)

ELSD Temperature : 40°C

Mobile Phase Gradient :

a) water to methanol-water, 1:9, in 20min

b) water for 5 min then to methanol-water, 1:1, in 30 min

Flow Rate : 1 ml/min

*Journal of High Resolution Chromatography, Vol. 15, May 1992 -
Laposse, Elfakir, Morin-Allary, Dreux*

EUROSEP Instruments

Tel. : +33(0)1 34 22 95 22 - Fax : +33(0)1 34 22 95 32

E-Mail: eurosep@eurosep.com - Internet <http://www.eurosep.com>