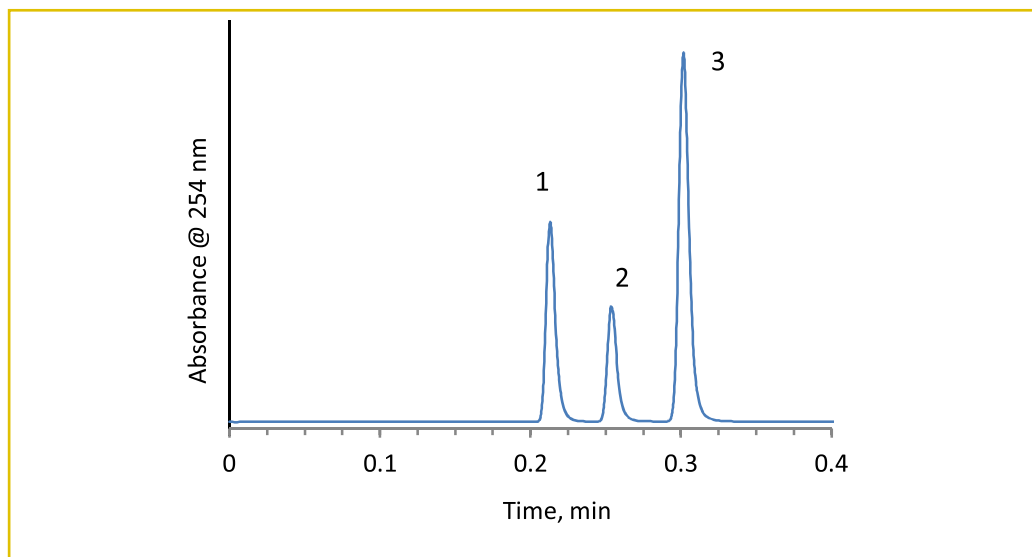




Separation of Vanillins on HALO® C18

Application Note 18-P



PEAK IDENTITIES:

1. Uracil
2. Vanillin
3. o-Vanillin

Vanilla is a popular flavor in many kinds of food including ice cream, baked goods, and others. The vanillins are components of vanilla extract from vanilla beans and synthetic vanilla flavoring. This separation shows the baseline resolution of two of the main flavor components.

TEST CONDITIONS:

Column: HALO 90 Å C18, 2.7 μm ,
4.6 x 50 mm

Part Number: 92814-402

Mobile Phase: 35/65 - A/B

A: Water

B: Acetonitrile

Flow Rate: 2.0 mL/min

Pressure: 166 bar

Temperature: 30 °C

Detection: UV 254 nm, VWD

Injection Volume: 0.5 μL

Sample Solvent: Methanol

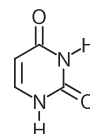
Response Time: 0.02 sec

Flow Cell: 2.5 μL semi-micro

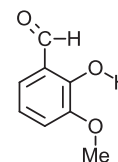
LC System: Shimadzu Prominence UFLC XR

Extra Column Volume: ~14 μL

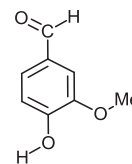
STRUCTURES:



Uracil



o-Vanillin



Vanillin

