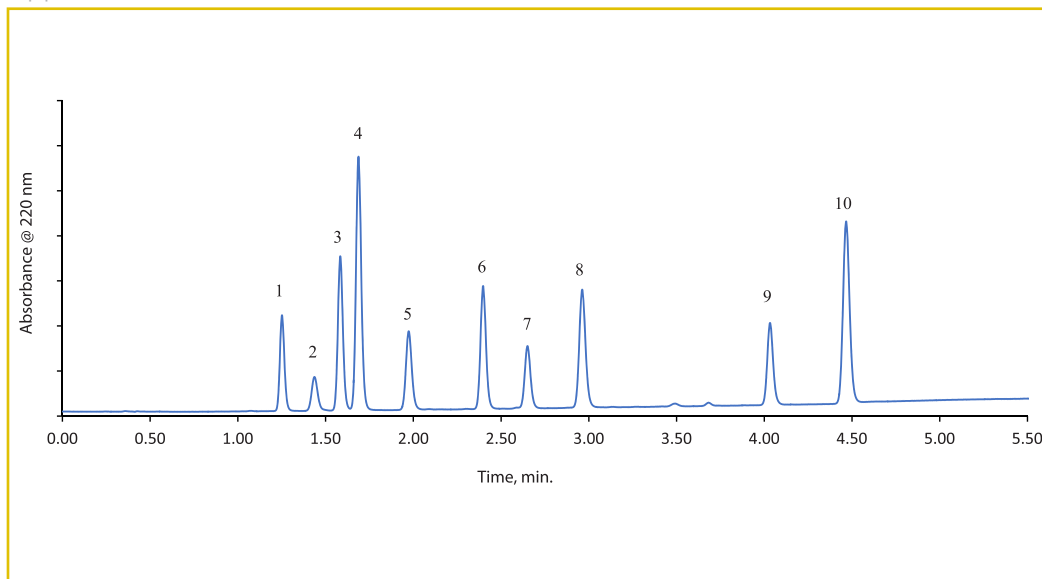




Separation of Phenolic Acids on HALO 90 Å RP-Amide, 2.7 µm

Application Note 188-P



PEAK IDENTITIES:

1. Homovanillic acid
2. Caffeic acid
3. Syringic acid
4. Vanillic acid
5. Chlorogenic acid
6. Sinapic acid
7. Ferulic acid
8. p-Coumaric acid
9. trans-Cinnamic acid
10. Resveratrol

Phenolic acids can be found in many plant-based foods and beverages. Fruits, vegetables, and even olive oils all contain different varieties of these acids. For example, sinapic acid can be found in wine and caffeic acid can be found in coffee, cabbage, and apples. These compounds have antioxidant, anti-inflammatory, and antimicrobial properties so they can be effective against skin disorders. They also affect the flavors of the food or oil. A separation of ten phenolic acids is completed on a HALO 90 Å RP-Amide, 2.7 µm column with excellent speed and resolution.

TEST CONDITIONS:

Column: HALO 90 Å RP-Amide, 2.7 µm, 2.1 x 100 mm

Part Number: 92812-607

Mobile Phase:

A: 20mM phosphoric acid

B: Methanol

Gradient:	Time (min)	% B
	0.00	25
	5.00	60
	5.50	60

Flow Rate: 0.5 mL/min

Initial Pressure: 345 bar

Temperature: 35 °C

Detection: UV 220 nm, PDA

Injection Volume: 0.7 µL

Sample Solvent: Methanol

Response Time: 0.025 sec

Data Rate: 40 Hz

Flow Cell: 1.0 µL

LC System: Shimadzu Nexera X2

