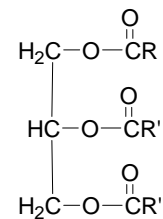


トリグリセリド (植物由来)

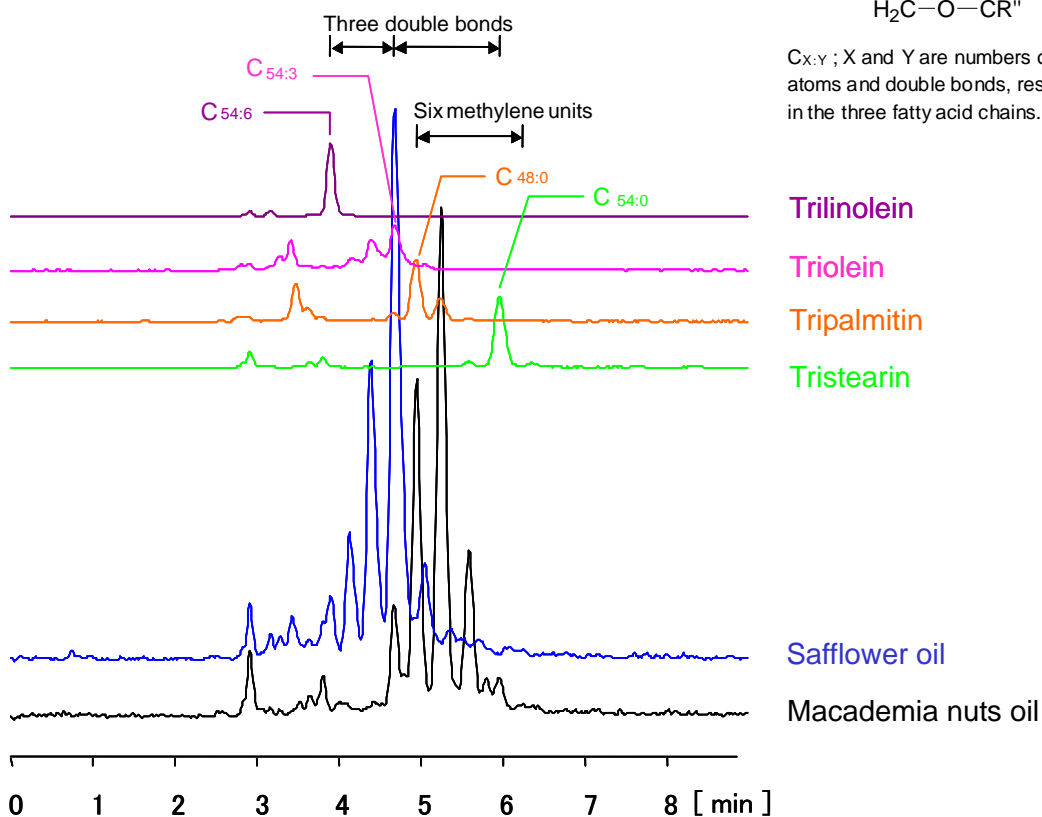
Triglycerides (Neutral fats)

CAPCELL PAK C₁₈ MGIII と Corona[®] CAD[®] を組み合わせた植物油脂 (中性脂質) の分析例です。Acetone100%を移動相とした分離では各成分が炭素数と二重結合の数に応じた保持時間を示し、それぞれの植物油脂特有の分布が得られます。成分の重量比が忠実に面積比に反映される点では LC-MS より優れた分析法といえます。

Distribution patterns generated by different chain length and number of double bonds in fatty acids were observed. Corona CAD is superior to mass spectrometry, in that chromatograms directly represent weight-based distribution of components.



C_{X:Y}; X and Y are numbers of carbon atoms and double bonds, respectively, in the three fatty acid chains.



Separation of Triglycerides (Neutral fats)

【HPLC Conditions】

Column : CAPCELL PAK C₁₈ MGIII S5 ; 2.0 mm i.d. x 250 mm
 Mobile phase : Acetone
 Flow rate : 200 μL/min
 Temperature : 40 °C
 Detection : Corona CAD
 Inj. vol. : 10 μL
 Sample dissolved in : The standard compound dissolved in at 10 mg/mL,
 and then, diluted to 1 mg/mL acetone.