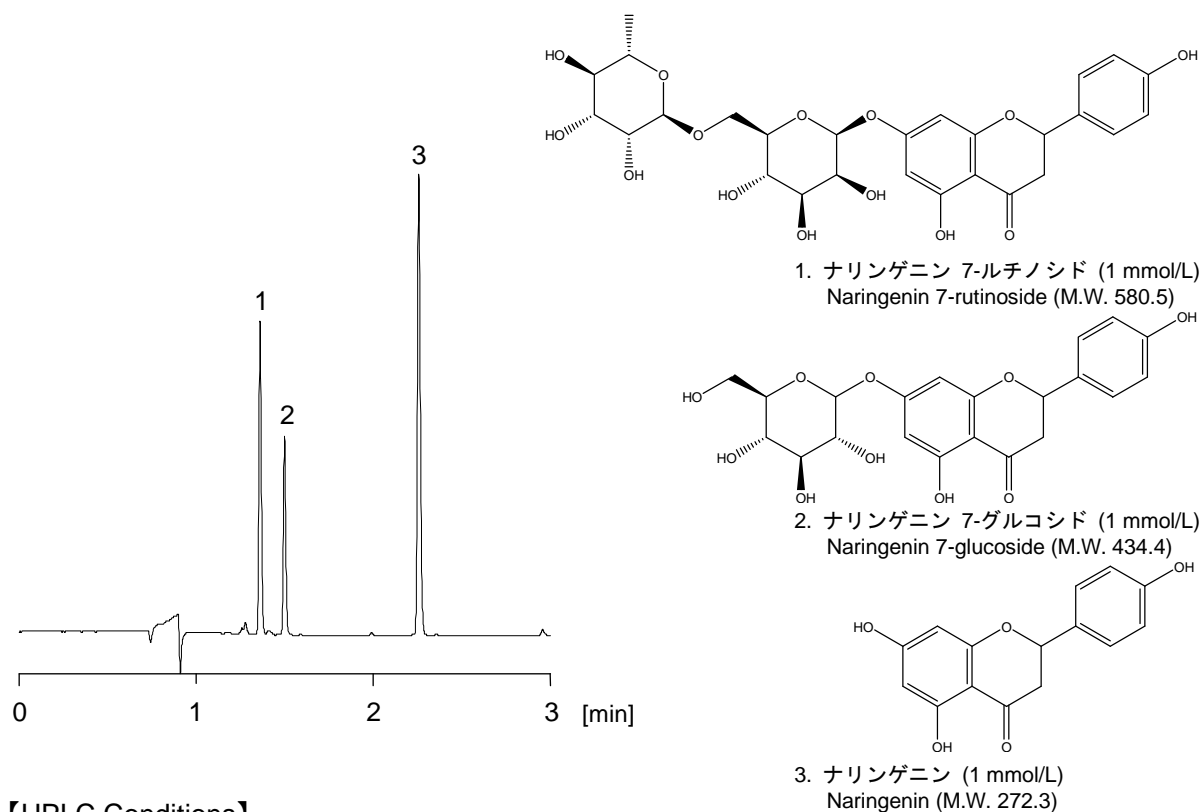


## ナリンゲニン類

## Naringenins

ナリンゲニンは柑橘果実中に含まれる苦味成分で、フラボノイドの中で、フラバノンに分類されます。CAPCELL CORE C<sub>18</sub> S2.7 (2.1 mm i.d. x 150 mm) を用いて、ナリンゲニンとその配糖体を分析しました。流速は通常の流速 200 μL/min の 2 倍としました。各成分は良好なピーク形状で、3 分以内で完全に分離しました (圧力: 装置とカラムの分を含め最大 34.4 MPa)。

Naringenin, a flavonoid giving bitterness in citrus, is categorized to one of the flavanones. The compound and two of its glycoconjugates were separated with CAPCELL CORE C<sub>18</sub> S2.7 (2.1 mm i.d. x 150 mm). The compounds were efficiently separated within three minutes at a flow rate of 400 μL/min, which corresponds to twice a conventional flow rate for 2.0-2.1 mm i.d. column (max. pressure across instruments and the column: 34.4 MPa).



### 【HPLC Conditions】

Column : CAPCELL CORE C<sub>18</sub> S2.7 ; 2.1 mm i.d. x 150 mm  
Mobile phase : A) 0.1 vol% HCOOH, B) CH<sub>3</sub>CN  
B 20 % (0 min) → 70 % (2.5 min) → 20 % (2.6 min) Gradient  
Flow rate : 400 μL/min  
Temperature : 40 °C  
Detection : UV 280 nm  
Inj. vol. : 0.5 μL  
Sample dissolved in : Each standard was dissolved in ethanol at 100 mmol/L.  
10 μL of all the solutions were added together, and diluted to 1 mL with the CH<sub>3</sub>OH.