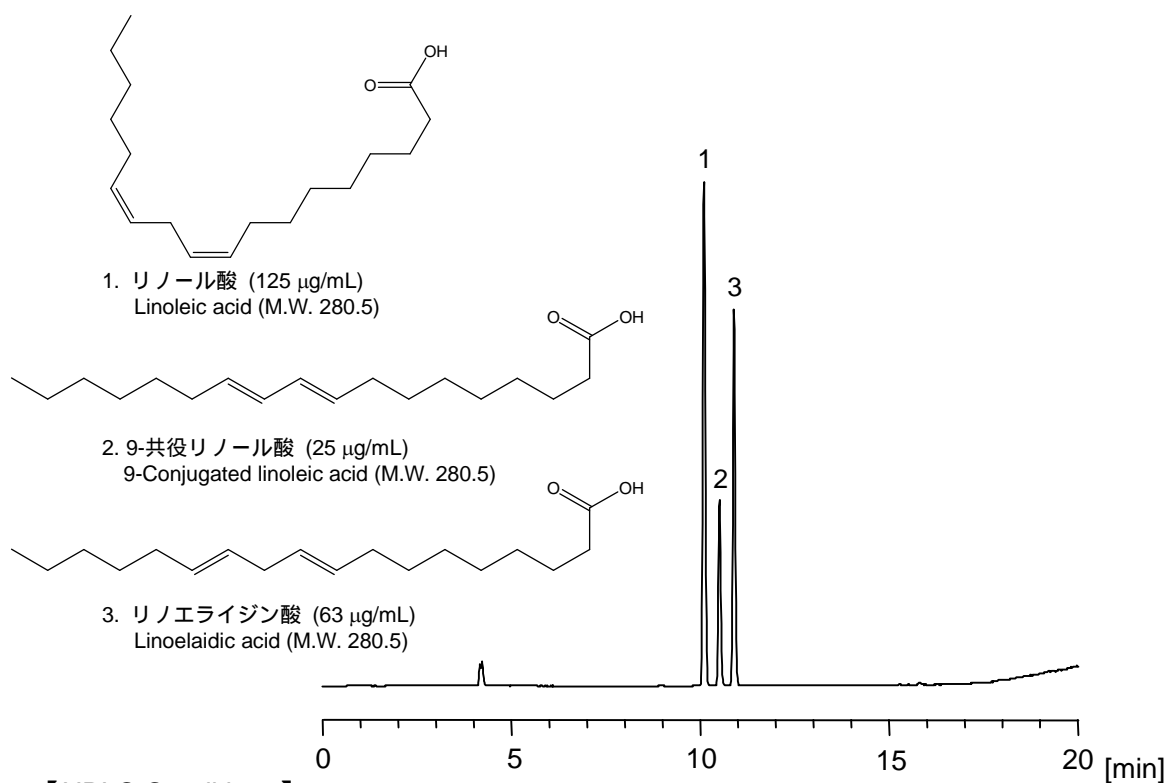


## 脂肪酸

## Fatty acids

構造が類似している三種の脂肪酸（リノール酸，9-共役リノール酸，リノエライジン酸）の分析例を示します．カラムに CAPCELL CORE AQ S2.7 (2.1 mm i.d. x 100 mm) を用い，NQAD にて検出を行いました．十分な保持・分離が得られ，かつ高感度に検出されました．

Three structurally close fatty acids, linoleic, 9-conjugated linoleic, and linoelaidic acids, were separated with CAPCELL CORE AQ S2.7 (2.1 mm i.d. x 100 mm), and detected with NQAD. They were adequately separated and sensitively detected.



### 【HPLC Conditions】

Column : CAPCELL CORE AQ S2.7 ; 2.1 mm i.d. x 100 mm  
 Mobile phase : A) 0.1 vol% HCOOH  
 B) 0.1 vol% HCOOH, CH<sub>3</sub>CN  
 B 60 %(0 min) 80 %(10 min) 99 %(16 min)  
 99 %(18 min) 60 %(19 min) Gradient  
 Flow rate : 300  $\mu\text{L/min}$   
 Temperature : 40  $^{\circ}\text{C}$   
 Detection : NQAD (Evaporation 35 , Nebulization 30 , Filter 2.5 sec)  
 Inj. vol. : 2  $\mu\text{L}$   
 Sample dissolved in : CH<sub>3</sub>CN  
 1  $\mu\text{g/mL}$  = 1 ppm