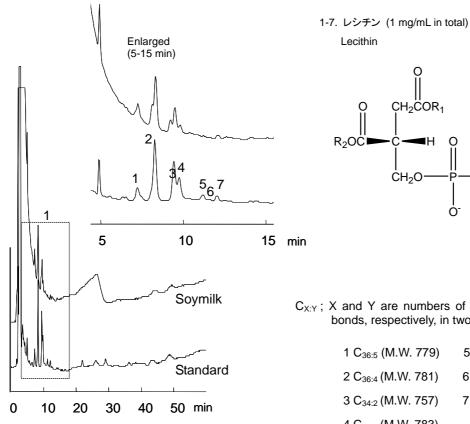
レシチン (大豆)

Lecithin (soybean)



$$\begin{array}{c|c}
O & CH_2COR_1 \\
\parallel & \parallel & \\
R_2OC \longrightarrow C \longrightarrow H & O \\
\parallel & \parallel & \\
CH_2O \longrightarrow P \longrightarrow OCH_2CH_2N^+(CH_3)_3 \\
\downarrow & \\
O^-
\end{array}$$

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

5 C_{34:1} (M.W. 759) 6 C_{36:2} (M.W. 784) 7 C_{36:2} (M.W. 785)

4 C_{36:3} (M.W. 783)

[HPLC Conditions]

Column : CAPCELL PAK C_{18} MGII S5 ; 4.6 mm i.d. x 250 mm

: CH₃OH Mobile phase : 1 mL/min Flow rate : 40 °C **Temperature** Detection : RI Inj. vol. : 20 µL

Pretreatment : The standard compounds were dissolved in chloroform at 10

> μg/mL, and diluted to 1 mg/mL with methanol. Soymilk was diluted 5-fold with methanol, and then shaked for 30 seconds. After the solution was centrifuged (1500 rpm) for 30 seconds, the upper layer was filtered with a 0.2-µm filter and introduced to

HPLC.

% 1 μ g/mL = 1 ppm