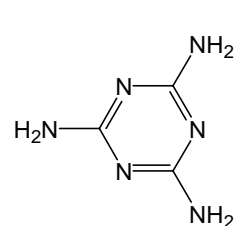
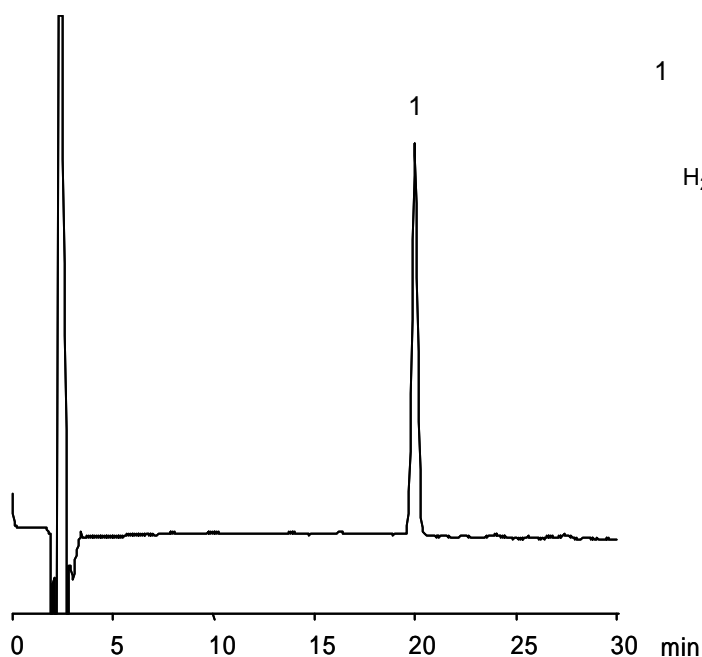


## メラミン

## Melamine

イオンペア法（衛生試験法に従う）によるメラミンの分析例を示します。食品中に混入したメラミンの測定を想定し、保持時間は大きくなるように設定しました。

Melamine was separated by ion-pair method {according to “The Methods of Analysis in Health Science” (Japan)}. The retention time was designed to be a relatively large value to obtain enough selectivity for multi-constituent food-derived samples.



1. メラミン (10  $\mu\text{g/mL}$ )  
Melamine (M.W. 126.1)

### [HPLC Conditions]

Column	: CAPCELL PAK C <sub>18</sub> MGII S5 ; 2.0 mm i.d. x 250 mm
Mobile phase	: 50 mmol/L KH <sub>2</sub> PO <sub>4</sub> (adjusted at pH 2.5 with phosphoric acid) / CH <sub>3</sub> CN / Sodium dodecyl sulfate = 80 mL / 20 mL / 0.144 g
Flow rate	: 200 $\mu\text{L/min}$
Temperature	: 40
Detection	: UV 235 nm
Inj. vol.	: 2 $\mu\text{L}$
Sample dissolved in	: H <sub>2</sub> O
	1 $\mu\text{g/mL}$ = 1 ppm

### [References]

1) The Methods of Analysis in Health Science, 2005