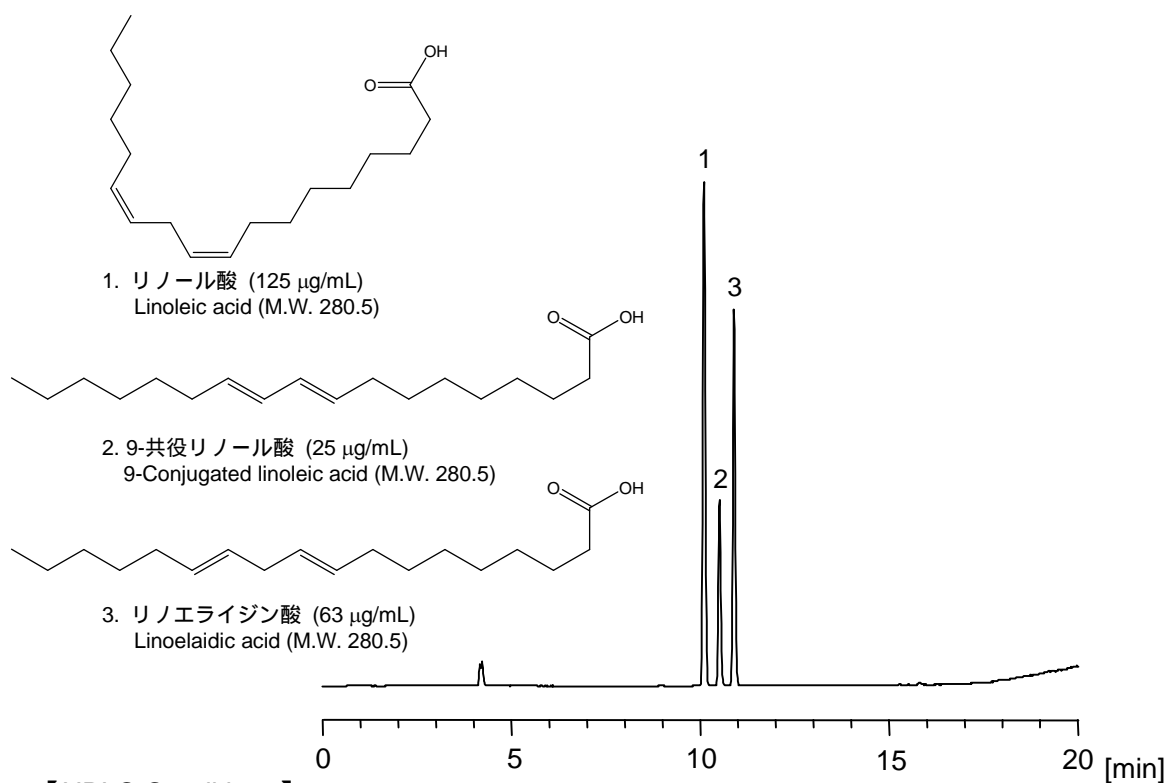


脂肪酸

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, CH₃CN
 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 μL
 Sample dissolved in : CH₃CN
 1 $\mu\text{g/mL} = 1 \text{ ppm}$