



Free fatty acids, $C_2 - C_{10}$

Analysis of free fatty acids in wine distillate

Application Note

Food Testing & Agriculture

Authors

Agilent Technologies, Inc.

Introduction

Gas chromatography using an Agilent CP-FFAP column separates nine C_2 to C_{10} free fatty acids in a wine distillate in nine minutes.



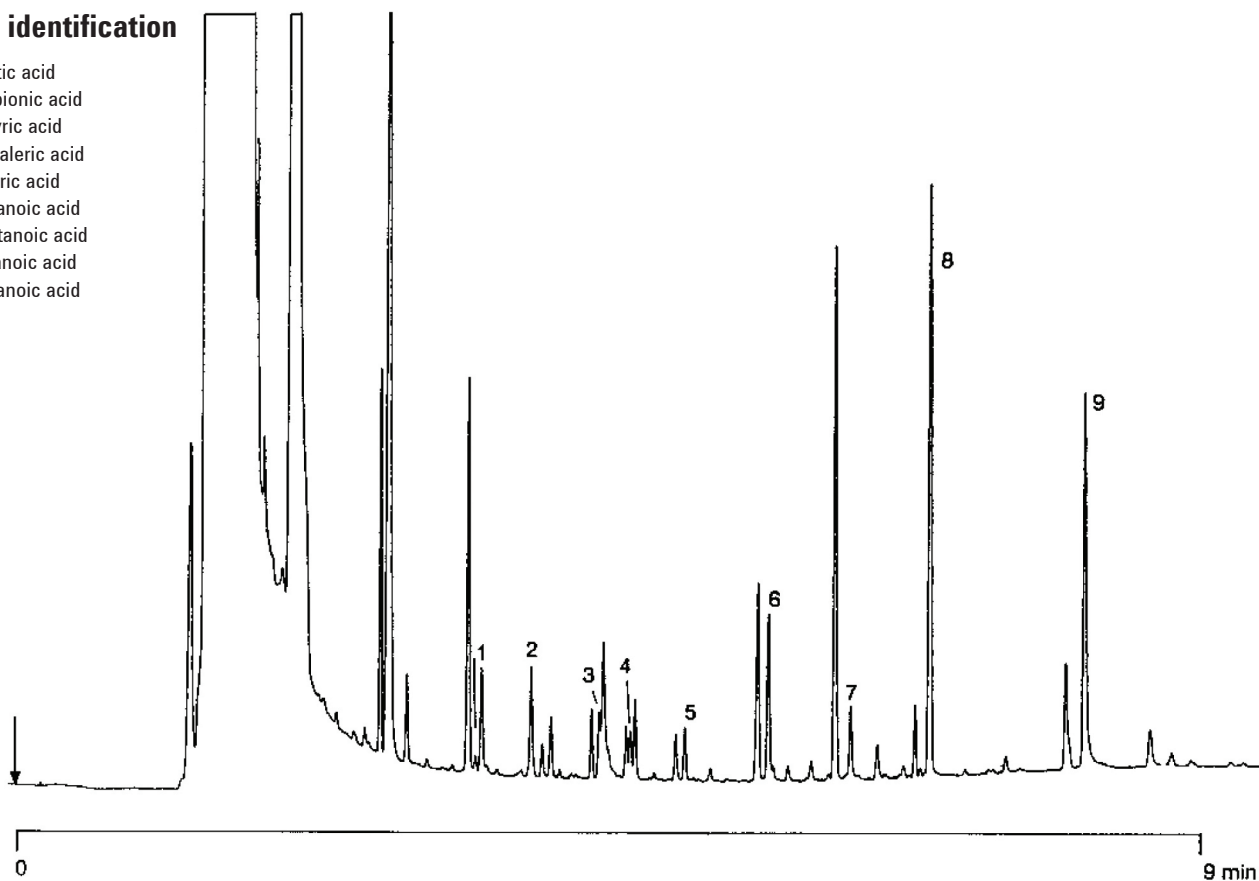
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Conditions

Technique : GC-capillary
Column : Agilent CP-FFAP, 0.32 mm x 25 m fused silica WCOT
FFAP-CB (df = 0.3 μ m) (Part no. CP7485)
Temperature : 60 °C \rightarrow 105 °C + 15 °C/min \rightarrow 230 °C
Carrier Gas : H₂, 40 kPa (0.4 bar, 6 psi)
Injector : splitless
Detector : FID
Sample Size : \pm 1 - 10 ppm/component

Peak identification

1. acetic acid
2. propionic acid
3. butyric acid
4. isovaleric acid
5. valeric acid
6. hexanoic acid
7. heptanoic acid
8. octanoic acid
9. decanoic acid



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This information is subject to change without notice.

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Printed in the USA

31 October, 2011

First published prior to 11 May, 2010

A00364



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