



Flavors and aromas

Analysis of apple juice

Application Note

Food Testing & Agriculture

Authors

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Introduction

Gas chromatography with an Agilent CP-Sil 5 CB column produces a fingerprint of apple juice aroma in 30 minutes



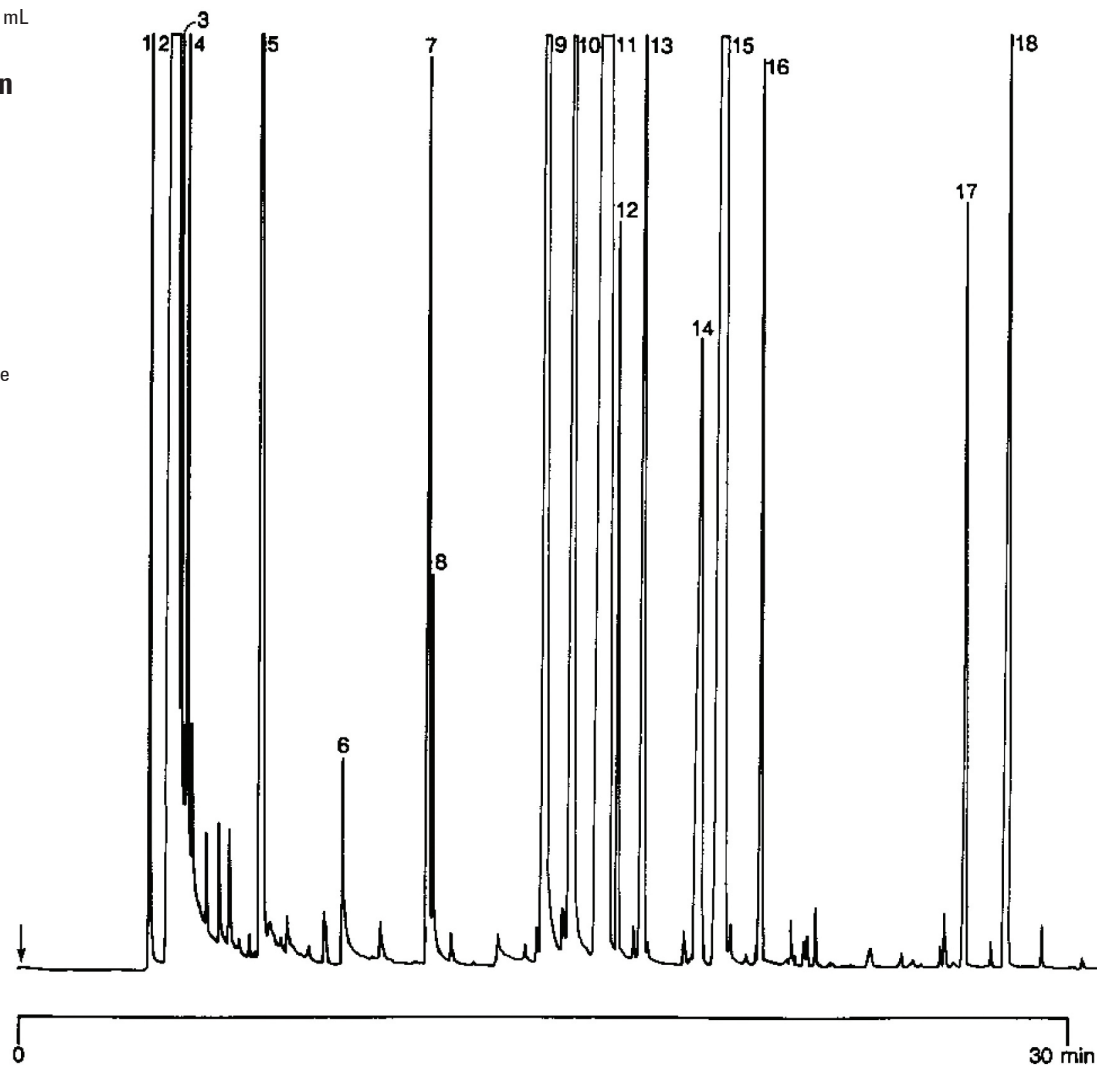
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Conditions

Technique : GC-PTI
Column : Agilent CP-Sil 5 CB, 0.25 mm x 50 m fused silica
WCOT CP-Sil 5 CB (df = 0.4 µm) (Part no. CP7719)
Temperature : 40 °C (10 min) → 210 °C. 5 °C/min
Injector : PTI, T = 210 °C
Detector : FID, 256 x 10⁻¹² Afs.
Sample Size : 50 mL

Peak identification

1. acetaldehyde
2. ethanol
3. pentane
4. methyl sulfide
5. ethyl acetate
6. n-butanol
7. ethyl propionate
8. propyl acetate
9. toluene
10. methyl 2-methyl butyrate
11. hexanal
12. ethyl butyrate
13. butyl acetate
14. trans-2-hexenal
15. ethyl iso-valerate
16. iso-amyl acetate
17. 2-hexenyl acetate
18. limonene



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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

A00851



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