Introduction

Sulfur dioxide (SO₂) is important in the brewing process. The detection of SO₂ in beer can be performed rapidly using headspace gas chromatography and sulfur chemiluminescence detection.

SO₂ is produced in small amounts during the brewing process, usually at concentrations of < 10 ppm. These small concentrations of SO₂ are desirable to help retard oxidative changes that can impair fresh beer flavor and shorten the shelf life. Because this naturally occurring SO₂ can be lost during the brewing process, some brewers will add sulfite to increase the SO₂ concentration. A concentration of > 20 ppm, however, will produce a sharp biting sulfurous odor, and if the concentration of SO₂ exceeds 10 ppm at the time of packaging the brewer must declare the sulfite content on the label. By using headspace gas chromatography and the Agilent 355 Sulfur Chemiluminescence Detector (SCD), a rapid analysis and quantification of SO₂ can be performed. The technique provides the sensitivity, selectivity, and linear response required to analyze SO₂ successfully.

Note: Sulfur dioxide plays a similar role in wine production, hence the SCD can be used for this analysis as well.

Chromatographic Conditions

- Injector temperature: 120 °C
- Initial temperature: 150 °C (isothermal)
- Injection type: Splitless
- Injection volume: 1 mL headspace
- Column flow: 1.0 mL/minute
- Column type: Supelco SPB-1
- Column length: 30 m
- Internal diameter: 0.32 mm
- Film thickness: 4 µm

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