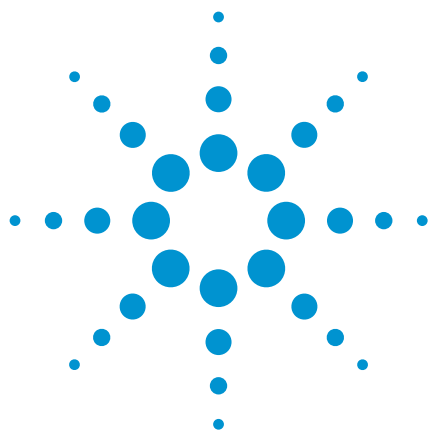




Fatty alcohols, $C_{20} - C_{28}$

Analysis of fatty alcohols in olive oil

Application Note

Food Testing & Agriculture

Authors

Agilent Technologies, Inc.

Introduction

Gas chromatography with an Agilent CP-Sil 8 CB column separates 11 C_{20} to C_{28} fatty alcohols in olive oil as TMS derivatives in 23 minutes.



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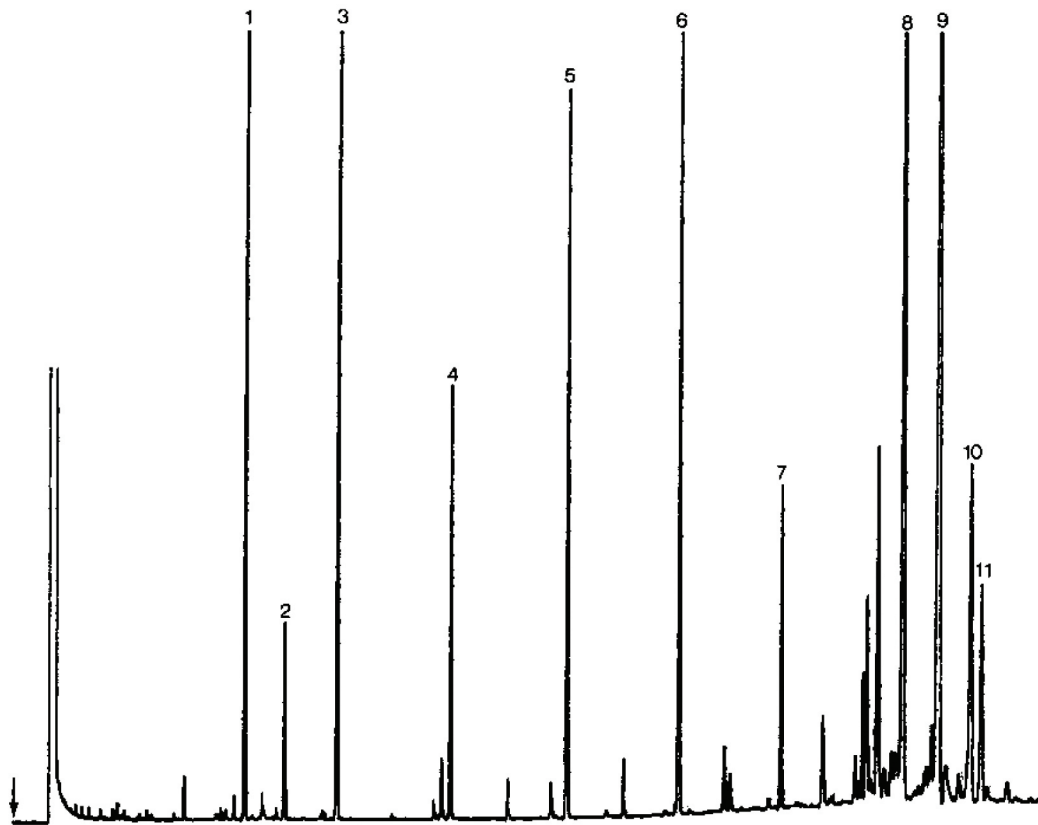
Conditions

Technique	: GC-capillary
Column	: Agilent CP-Sil 8 CB, 0.22 mm x 15 m fused silica WCOT CP-Sil 8 CB (0.12 m)*
Temperature	: 210 °C → 260 °C, 6 °C/min
Carrier Gas	: H ₂ , 50 kPa (0.5 bar, 7 psi)
Injector	: Splitter, 1:60 T = 285 °C
Detector	: FID
Sample Size	: 1 µL
Courtesy	: Dr. C. Mariani, Stazione sperimentale degli oli e dei grassi, Via Colombo 79, Milano, Italy

* This column is available as a 25 m column under Part no. CP7711

Peak identification

1. phytol
2. geranyl geraniol
3. fatty alcohol C₂₀
4. fatty alcohol C₂₂ (I.S.)
5. fatty alcohol C₂₄
6. fatty alcohol C₂₆
7. fatty alcohol C₂₈
8. cycloartenol
9. 24-methylene cycloartenol
10. citrostradienol
11. cyclobranol



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This information is subject to change without notice.

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