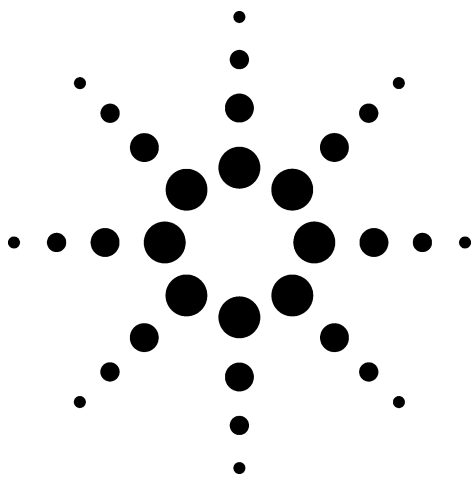
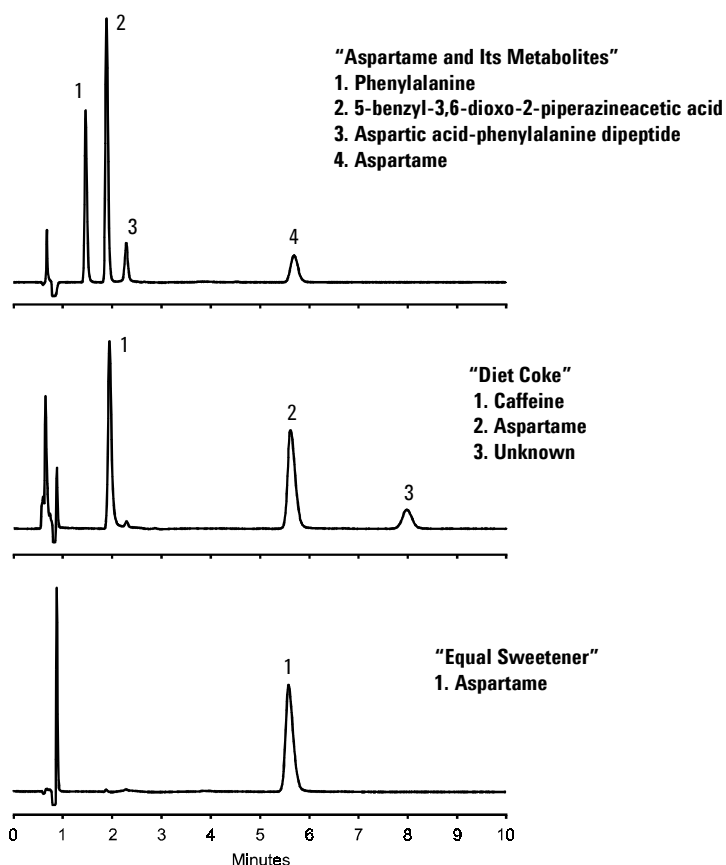




Aspartame: Metabolites and Applications

Application Food Analysis Robert Ricker

Aspartame is of interest to the food industry as an artificial sweetener in diet drinks and “light” foodstuffs. It is also used as a sugar substitute and does not have the bitter aftertaste of saccharin and cyclamates. Speedy analysis is of particular interest to quality control labs which perform routine testing for aspartame and its metabolites in dietary food products.



Conditions:
ZORBAX SB-C18 (4.6 x 75 mm, 3.5 μ m) (Agilent P/N: 866953-902)
Mobile Phase: 85:15, 0.1% TFA:ACN
1 mL/min, 35°C, Detect. UV (210 nm)

Highlights

- *Rapid analysis (while maintaining resolution of aspartame and its metabolites) is achieved with shorter columns (75 mm) and smaller particle-size (3.5 μ m) packings.*
- *Sample preparation is minimal for liquid samples which can be diluted and injected directly onto the column. Solid samples are extracted with water and then injected onto the column.*



Agilent Technologies

*Robert Ricker is an application chemist
based at Agilent Technologies, Wilmington,
Delaware.*

For more information on our products and
services, visit our website at:
www.agilent.com/chem

Copyright© 2002 Agilent Technologies, Inc.
All Rights Reserved. Reproduction,
adaptation or translation without prior
written permission is prohibited, except as
allowed under the copyright laws.

Agilent shall not be liable for errors
contained herein or for incidental or
consequential damages in connection with
the furnishing, performance, or use of this
material.

Information, descriptions, and specifications
in this publication are subject to change
without notice.

Printed in the USA
April 25, 2002
5988-6349EN



Agilent Technologies