Analysis of mono and disaccharides (simple sugars) in foods is required when their presence is greater than 1%, according to the Food and Drug Administration’s new policy. Furthermore, sugar content must be included on the food label.

When sugar analyses are required, HPLC provides speed and ease of use. In fact, the Association of Official Analytical Chemists (AOAC) has specified HPLC and a propylamine column as an official method for several matrices (e.g., pre-sweetened cereals). The high performance ZORBAX NH₂ columns (5µm) are an optimal choice for these applications as well as for analysis of some high-fructose corn syrups which are added to foods instead of cane sugar. The Agilent ZORBAX NH₂ column provides higher resolution than many so-called 10µm “sugar analysis specified” columns.

**Highlights**

- Good resolution of various mono- and disaccharides is obtained using a ZORBAX NH₂ column.

- Retention of sugars increases with increasing organic content in the mobile phase.

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**Application**

Food Analysis

Robert Ricker

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**Highlights**

- Good resolution of various mono- and disaccharides is obtained using a ZORBAX NH₂ column.

- Retention of sugars increases with increasing organic content in the mobile phase.
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