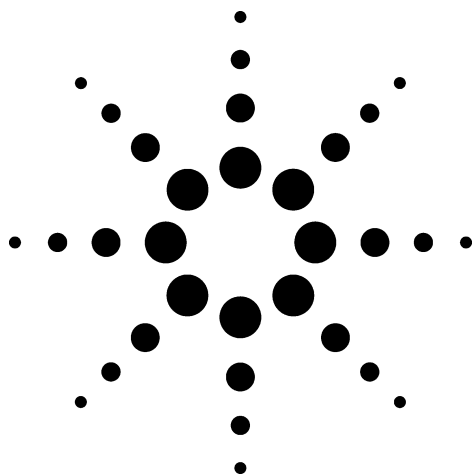
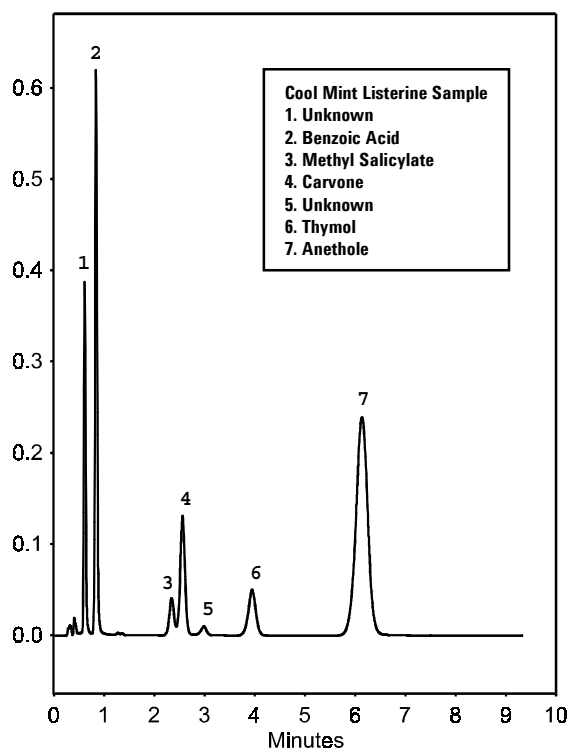




Flavoring Agents

Application
Food Analysis
Robert Ricker

Several flavoring agents can be found in Cool Mint Listerine, a popular mouthwash. Carvone is oil of caraway, anethole is a constituent of anise and fennel oils, which has a licorice flavor and methyl salicylate (wintergreen oil). This sample also contains the antiseptic, thymol and the preservative, benzoic acid.



Conditions:
Column: Agilent ZORBAX SB-Phenyl, Narrow-Bore LC/MS,
2.1 x 50 mm (5µm), Agilent PN 860975-912
Mobile Phase: 0.3% TFA : ACN, 65:35
UV: 254 nm; Flow: 0.3 mL / min.; Ambient

Highlights

- *Rapid analysis of complex mixtures while maintaining resolution can be achieved with shorter length (50 mm) columns.*
- *Sample preparation is minimal for liquid samples which can be diluted and injected directly onto the column.*
- *This method can be applied directly to LC/MS analysis.*
- *Sterically protected bonded phases provide superior lifetime at low pH.*



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