



# Triglycerides, $C_{48} - C_{54}$

## Analysis of cottonseed oil

### Application Note

Food Testing & Agriculture

#### Authors

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#### Introduction

Gas chromatography with an Agilent CP-TAP CB for Glycerides column separates 11  $C_{48}$  to  $C_{54}$  triglycerides in cottonseed oil.



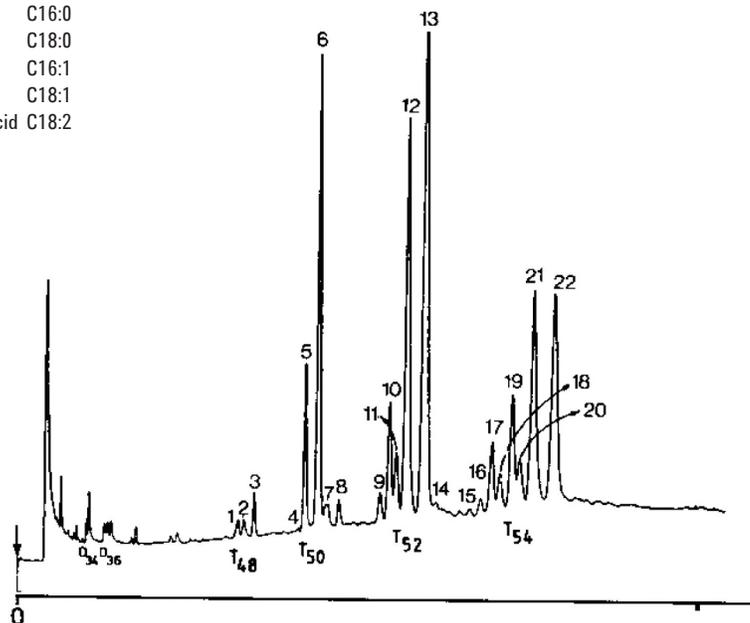
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## Conditions

Technique : GC-capillary  
Column : Agilent CP-TAP CB, 0.25 mm x 25 m WCOT fused silica WCOT with TAP (0.10 µm) (Part no. CP7483)  
Temperature : 330 °C (1 min) → 344 °C (1 °C/min)  
Carrier Gas : H<sub>2</sub>, 100 kPa (1 bar, 15 psi)  
Injector : On-column  
Injection : 0.2 µL of 0.05% cottonseed oil in hexane  
Detector : FID

## Peak identification

1. PPP	M	: myristic acid, tetradecanoic acid	C14:0
2. MOP	P	: palmitic acid, hexadecanoic acid	C16:0
3. MLP	S	: stearic acid, octadecanoic acid	C18:0
4. PPS	Po	: palmitoleic acid, cis-9-hexadecenoic acid	C16:1
5. POP	O	: oleic acid, cis-9-octadecenoic acid	C18:1
6. PLP	L	: linoleic acid, cis,cis-9,12-octadecadienoic acid	C18:2
7. MLO + PLPo			
8. MLL			
9. POS			
10. POO			
11. PLS			
12. PLO			
13. PLL			
14. PoLL			
15. SOS			
16. SOO			
17. OOO			
18. SLO			
19. OLO			
20. SLL			
21. OLL			
22. LLL			



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