



Essential oils

Enantiomer separation of linalool in neroli oil

Application Note

Food Testing & Agriculture

Authors

Agilent Technologies, Inc.

Introduction

Gas chromatography with an Agilent CP-Cyclodextrin-B-2,3,6-M-19 column isolates linalool in Tunisian neroli oil in 70 minutes.



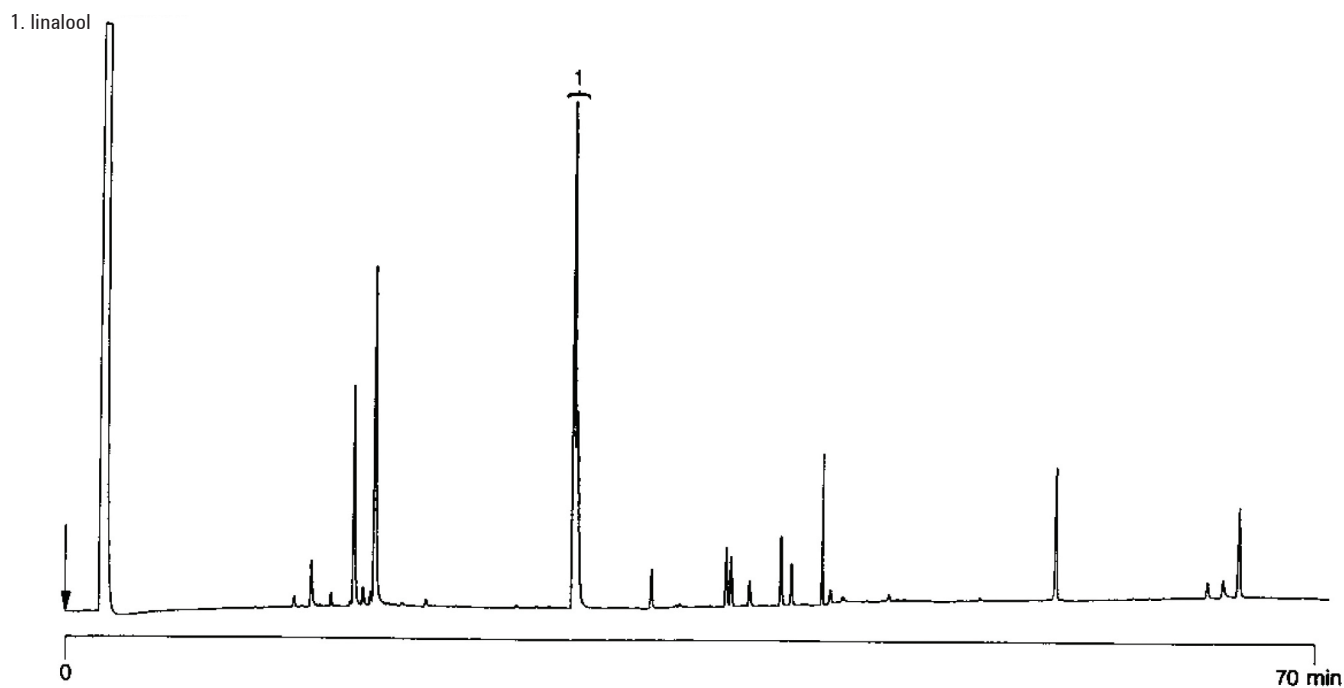
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Conditions

Technique : GC-capillary
Column : Agilent CP-Cyclodextrin-B-2,3,6-M-19, 0.25 mm x 25 m fused silica WCOT CP-Cyclodextrin (df = 0.25 μ m) (Part no. CP7500)
Temperature : 50 °C $\rightarrow$ 200 °C, 2 °C/min
Carrier Gas : He, 84 kPa (0.84 bar, 12 psi)
Injector : Splitter
T = 250 °C
Detector : FID
T = 275 °C
Concentration Range : 4% oil in ethanol

Courtesy : Dr. K. J. Harkiss,
University of Bradford,
United Kingdom

Peak identification



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