Triglycerides

Analysis of triglycerides in fat and oils

Application Note

Food Testing & Agriculture

Authors

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Introduction

Gas chromatography with an Agilent CP-SimDist column separates triglycerides in olive, soyabean, fish, and coconut oils, and milk fat, in 22 minutes.

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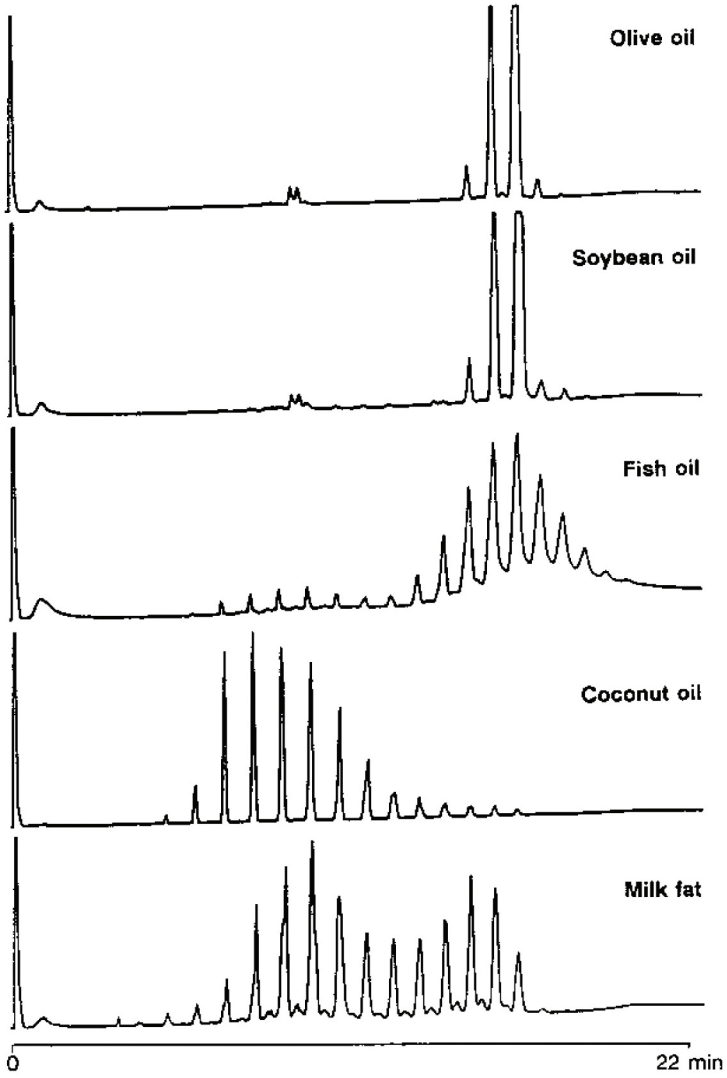
Conditions

Technique	:	GC-capillary
Column	:	Agilent CP-SimDist CB, 0.53 mm x 5 m fused silica WCOT CP-SimDist CB (df = 0.10 µm) (Part no. CP7522)
Temperature	:	200 °C (1 min) → 270 °C, 10 °C/min; 270 °C → 370 °C, 8 °C/min
Carrier Gas	:	He
Injector	:	PTV, 80 mL/min splitflow T = 390 °C
Detector	:	FID T = 380 °C
Sample Size	:	0.6 µL
Concentration ange	:	2.5% oil/fat in heptane
Courtesy	:	Norweigan Dairies Association, Research Center, Voll, Norwar



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