



Agilent Technologies

Agilent CP-Carbowax 400 for Volatiles in Alcohol

A collection of citations to advance your research

Table of contents

[Food testing and agriculture](#)

Food testing and agriculture

[Analytical methods for the determination of spirit drinks](#)

TrAC Trends in Analytical Chemistry, **22**, 19-25
(2003)
P. Brereton *et al.*

Tags
CP-Carbowax 400 for Volatiles in Alcohol,
CP-WAX 57 CB, food testing and agriculture,
food authenticity

Abstract

Coupling Agilent J&W CP-WAX 57 CB and CP-Carbowax 400 for Volatiles in Alcohol columns gave baseline resolution for all the spirit drinks tested. Published by Elsevier B. V.

[Authenticity assessment of 2-and 3-methylbutanol using enantioselective and/or ¹³C/¹²C isotope ratio analysis](#)

European Food Research Technology, **209**, 12-15
(1999)
Katja Schumacher *et al.*

Tags
CP-Carbowax 400 for Volatiles in Alcohol, food
and agriculture, food authenticity

Abstract

Only the Agilent J&W CP-Carbowax 400 for Volatiles in Alcohol GC column proved to be a suitable stationary phase for baseline resolution of fusel alcohols. Published by Springer.

[Methyl-branched flavor compounds in fresh and processed apples](#)

Journal of Agricultural and Food Chemistry, **46**,
4496-4500 (1998)
Katja Schumacher *et al.*

Tags
CP-Carbowax 400 for Volatiles in Alcohol, DB-5,
food testing and agriculture

Abstract

Methyl-branched volatiles in apples and processed apples are investigated. The ratio of 3-methyl-branched and 2-methyl-branched flavor compounds was determined and the enantiomeric distribution of the latter investigated. The enantiomeric ratios of 2-methyl-branched volatiles are analyzed, using heptakis(2,3-di-O-methyl-6-O-tert-butyldimethylsilyl)- β -cyclodextrin as an efficient enantioselective stationary phase in capillary GC. 2-Methylbutanoic acid and the corresponding esters (methyl-n-hexyl ester), 2-methylbutanol, and 2-methylbutyl acetate were detected as genuine flavor compounds favoring (S)-configuration and high enantiomeric purity (>99%). 3-Methylbutanoic acid, 3-methylbutanol, and 3-methylbutyl acetate are proved to be not genuine compounds of the apple aroma but fermentation products. Reprinted with permission from the *Journal of Agricultural and Food Chemistry*. Copyright 1998 American Chemical Society.

[Traditional aniseed-flavored spirit drinks](#)

Food Reviews International, **26**, 246-269 (2010)
R. Ertan Anli, Mustafa Bayram

Tags
CP-Carbowax 400 for Volatiles in Alcohol,
CP-WAX 57 CB, food and agriculture, food
authenticity

Abstract

Aniseed spirits are produced by the distillation of pressed fermented grapes, dregs and other fermented raw materials, flavored with aniseed (*Pimpinella anisum* L), fennel (*Foeniculum vulgare*) and/or some other plants. All round the Mediterranean basin, there are other similar aniseed spirit drinks such as pastis (France), anesone (Spain), sambuca (Italy), zebib (Egypt), and arak (Syria). However, there are some differences between the production processes of these spirits and their traditional use in Mediterranean culinary cultures. Raki and ouzo appear to be more similar than the others, just like brothers from the two shores of the Aegean Sea. Turkish raki is a type of traditional aniseed spirit produced by double distillation with aniseed (*Pimpinella anisum*) of only suma or suma and agricultural based ethanol mixture in different areas of Turkey. Ouzo can be defined as a distillation product of a mixture consisting of ethanol, anise, and other flavorful seeds, with sugar. The amounts and the repartition of the alcoholic fermentation products (fusel alcohols, esters, and aldehydes) are mainly responsible for the flavors and quality of the aniseed spirit. In this review article, Turkish raki, Greek ouzo and some different aniseed spirits were compared in their traditional, cultural roles and in their chemical and analytical structure.

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