Triglycerides
Analysis of butter fat

Application Note

Food Testing & Agriculture

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Introduction
Gas chromatography with an Agilent CP-TAP CB for Glycerides column separates 11 components in butter fat in 29 minutes.
**Conditions**

Technique: GC-capillary  
Column: Agilent CP-TAP CB, 0.25 mm x 25 m WCOT fused silica coated with TAP (0.10 µm) (Part no. CP7483)  
Temperature: 280 °C (1 min) → 355 °C, 3 °C/min  
Carrier Gas: H₂, 100 kPa (1 bar, 15 psi)  
Injector: On-column  
Injection: 0.2 µL of 0.05% butter fat in hexane  
Detector: FID

**Peak identification**

1. cholesterol  
P: palmitic acid, hexadecanoic acid  
C16:0  
2. PPP  
S: stearic acid, octadecanoic acid  
C18:0  
3. PPS  
O: oleic acid, cis-9-octadecenoic acid  
C18:1

4. PP0
5. PSS
6. P90
7. P00
8. SSS
9. SS0
10. SO0
11. O00

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© Agilent Technologies, Inc. 2011  
Printed in the USA  
31 October, 2011  
First published prior to 11 May, 2010  
A00223