

Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)



Chromatography for Foods and Beverages

Fats and Oils Analysis Applications Notebook

Solvable Solutions for Hydrophobic Compounds

Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)



Fats, Oils, and Other Lipids

Introduction

Many compounds are insoluble in water but are very soluble in organic solvents. These biological compounds are referred to as lipids. Many different types of lipids exist, often grouped together into families for convenience. To the food scientist, perhaps the most familiar lipids are fats and oils. Both fats and oils have similar structures, being composed of a glycerol backbone with a variety of fatty acids attached. Depending upon which fatty acids are present, the result can be either a solid (fat) or liquid (oil) at room temperature. Fats and oils can be obtained from either animals (e.g., butter, lard, fish oil) or plants (e.g., peanut butter, vegetable shortening, olive oil).

Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)



Fats, Oils, and Other Lipids

The type of fatty acids present not only affects the physical form of the fat/oil, but also its health benefits. Saturated fats, including meat fats, milk fat, butter, lard, coconut oil, and palm oil, are purported to be unhealthy and associated with increased risk of cardiovascular disease. Unsaturated fats occur in either *trans*- or *cis*-forms. *Trans*-fats, which are typically man-made and formed by the partial hydrogenation of oils, are thought not to be healthy. Fats that contain multiple *cis*-forms, e.g., omega-3 fatty acids, typically obtained from the consumption of fish oil or flax-seed oil, may be associated with health benefits.

Lipids are often measured using gas chromatography (GC) with flame ionization detection or mass spectrometry. Although GC offers excellent resolution it does require that the lipids be derivatized in order to render them volatile prior to analysis.

Lipids can also be separated using HPLC techniques. However, as lipids typically lack a chromophore, UV absorbance detection cannot be used effectively. Charged aerosol detection is ideal for a wide range of non-volatile analytes, whether a chromophore is present or not.

Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)



Analytical Technologies



High-Performance Liquid Chromatography

Thermo Scientific™ Dionex™ UltiMate™ 3000 UHPLC+ systems offer excellent chromatographic performance, operational simplicity and unrivaled flexibility. Choose from a wide range of standard and unique specialty detectors to extend your laboratory's analytical capabilities.



UltiMate 3000 UHPLC+ Systems

Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)

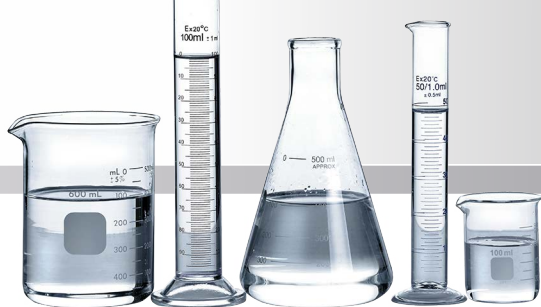
Best-in-class HPLC systems for all your chromatography needs

UltiMate 3000 UHPLC+ Systems provide excellent chromatographic performance while maintaining easy, reliable operation. The basic and standard analytical systems offer ultra HPLC (UHPLC) compatibility across all modules, ensuring maximum performance for all users and all laboratories.

Covering flow rates from 20 nL/min to 10 mL/min with an industry-leading range of pumping, sampling, and detection modules, UltiMate 3000 UHPLC+ Systems provide solutions from nano to semipreparative, from conventional LC to UHPLC.

Superior chromatographic performance

- UHPLC design philosophy throughout nano, standard analytical, and rapid separation liquid chromatography (RSLC)
- 620 bar (9,000 psi) and 100 Hz data rate set a new benchmark for basic and standard analytical systems
- RSLC systems go up to 1000 bar and data rates up to 200 Hz
- ×2 Dual System for increased productivity solutions in routine analysis
- Fully UHPLC compatible advanced chromatographic techniques
- Thermo Scientific™ Dionex™ Viper™ and nanoViper™ fingertight fittings—the first truly universal, fingertight fitting system even at UHPLC pressures



UltiMate 3000 UHPLC+ Systems

We are uniquely focused on making UHPLC technology available to all users, all laboratories, and for all analytes.

Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)



Rapid Separation LC Systems

The extended flowpressure footprint of the RSLC system provides the performance for ultrafast high-resolution and conventional LC applications.



RSLCnano Systems

The Rapid Separation nano LC System (RSLCnano) provides the power for high resolution and fast chromatography in nano, capillary, and micro LC.



Standard LC Systems

Choose from a wide variety of standard LC systems for demanding LC applications at nano, capillary, micro, analytical, and semipreparative flow rates.



Basic LC Systems

UltiMate 3000 Basic LC Systems are UHPLC compatible and provide reliable, high performance solutions to fit your bench space and your budget.

Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)



Standard HPLC Detectors

UltiMate 3000 Variable Wavelength Detectors

The Thermo Scientific Dionex UltiMate 3000 VWD-3000 is a variable wavelength detector (VWD) series for industry leading UV-Vis detection. The forward optics design and wide range of available flow cells ensure optimal performance over a flow rate range of five orders of magnitude. Automated qualification, performance optimization, and instrument wellness monitoring deliver maximum uptime, simplify work-flow, and give you full confidence in your analytical results. The detector is available in a standard 100 Hz (VWD-3100) and a 200 Hz Rapid Separation version (VWD-3400RS) for the most challenging UHPLC applications.

High-Performance UV-Vis Detection

- The VWD-3400RS variant provides data collection rates of up to 200 Hz for optimal support of today's and tomorrow's UHPLC separations
- The VWD-3100 standard detector operates at up to 100 Hz data rate for optimum support of 62 MPa (9000 psi) UltiMate 3000 Standard systems
- Superior detection of trace analytes with low noise ($< -2.0 \mu\text{AU}$) and drift ($< 100 \mu\text{AU/h}$)
- The detector's large linearity range of up to 2.5 AU is ideal for applications with widely varying analyte concentrations
- Up to four absorption channels (VWD-3400RS) and spectral scans support effective method development
- Active temperature control of optics and electronics for data acquisition independent of ambient conditions

- Front panel access for quick and easy lamps and flow cells changes
- Automated qualification monitoring for full regulatory compliance
- Large front panel display for monitoring the detector status even from a distance
- Maximize uptime using predictive performance-based on monitoring the life cycle of detector lamps
- The detector can be upgraded with the Thermo Scientific Dionex pH/Conductivity Monitor (PCM-3000) for accurate and precise pH- and conductivity monitoring
- Unique 45 nL ultra-low dispersion UV monitor for dispersion-free UV detection in LC/MS



UltiMate 3000 VWD-3400 Variable Wavelength Detector.

Table of Contents

[Introduction](#)

[Analytical Technologies](#)

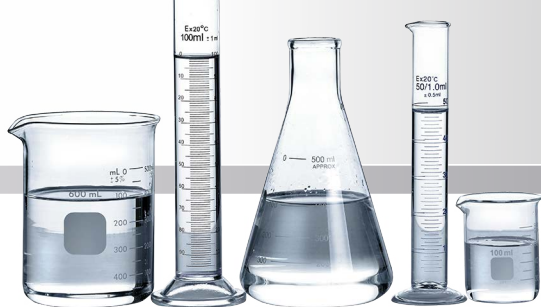
[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)



UltiMate 3000 Diode Array and Multiple-Wavelength Detectors

The Thermo Scientific Dionex UltiMate DAD 3000 detector is a high-resolution, 1024-element diode array detector (DAD) available in Rapid Separation (200 Hz) and Standard (100 Hz) versions. It operates with the Thermo Scientific™ Dionex™ Chromeleon™ Chromatography Data System (CDS) software to provide a variety of spectra views, including 3-D plotting and automated chromatogram handling. The high resolution and low-noise performance of the DAD-3000 family makes it ideal for the most sensitive and accurate library searches and peak purity analyses.

The detector is also available as a multiple wavelength detector (MWD) in Standard (100 Hz) and Rapid Separation (200 Hz) versions.

- Data collection at up to 200 Hz using a maximum of eight single-wavelength data channels and one 3-D field (3-D only with DAD-3000 (RS)) for best support of ultrafast separations
- Standard versions operate at up to 100 Hz data collection rate for optimum support of 62 MPa (9000 psi) UltiMate 3000 Standard systems
- Accurate compound confirmation with a 1024-element, high resolution photodiode array
- Flexibility in both UV and Vis applications with 190–800 nm wavelength range
- Low-noise over the full spectral range using deuterium and tungsten lamps
- Fast and accurate wavelength verification using a built-in holmium oxide filter

Standard HPLC Detectors

- The detector can be upgraded with the UltiMate PCM 3000 for accurate monitoring pH gradients
- Excellent reliability and reproducibility with low baseline drift (typically < 500 μ AU/h)
- Simplified routine maintenance with front access to pre-aligned cells and lamps
- ID chips on flow cells and lamps for identification and life-span monitoring
- Chromeleon CDS software for full control and flexible data handling
- Front-panel display for easy monitoring of detector status to maximize uptime
- Flow cells for semi-micro, semi-analytical, analytical, and semi-preparative applications
- Flow cells available in stainless steel and biocompatible versions



UltiMate 3000 DAD-3000 Diode Array Detector

Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)



RefractoMax 521 Refractive Index Detector

The Thermo Scientific RefractoMax 521 Refractive Index Detector from ERC Inc. This detector, in combination with the UltiMate 3000 system, is the right choice for the isocratic analysis of sugars, polymers, and fatty acids. It features fast baseline stabilization and excellent reproducibility, combined with high sensitivity. The RefractoMax 521 is fully controlled by the Chromeleon CDS, and can also operate in stand-alone mode.

- The detector is highly sensitive and applicable universally. It provides very stable baselines with a drift of 0.2 μ RIU/h and a noise specification of 2.5 nRIU or less
- The optical bench, thermostatically regulated from 30 °C to 55 °C, and the superior signal-to-noise ratio ensure highly precise measurement results
- The extended flow rate range from 1 mL/min up to 10 mL/min and the operating range of 1.00 to 1.75 RIU enable the use of this detector for a wide range of applications
- Applications include the analysis of all compounds with low UV-Vis activity, such as alcohols, mono- and polysaccharides, esters, fatty acids, or polymers
- An Auto Set-up function automates purging, equilibration, autozero, and the control baseline stability and noise
- Operation with Chromeleon CDS makes the detector easy to use and ensures maximum productivity in instrument control, data processing, and reporting of results



RefractoMax 521 Refractive Index Detector

Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)



Corona Veo Charged Aerosol Detector

Charged Aerosol Detection provides near universal detection independent of chemical structure for non- or semi-volatile analytes with HPLC and UHPLC. A Thermo Scientific™ Dionex™ Corona™ Veo™ Charged Aerosol detector is ideally suited as a primary detector for any laboratory, while providing complementary data to UV or MS methods. No other LC detector available today can match the performance of a Corona Veo detector.

- High sensitivity – single-digit nanogram on column
- Consistent response – independent of chemical structure
- Wide dynamic range – to four orders of magnitude or greater
- Simple to use – easy to integrate with any HPLC/UHPLC system

The Corona Veo detector gives the simplicity, reproducibility and performance required for a full range of applications from basic research to manufacturing QC/QA. With charged aerosol detection you get predictable responses to measure analytes in direct proportion to their relative amounts for quantitation without actual standards.

This detector offers the flexibility to use reversed-phase gradients, as well as normal phase and HILIC modes of separation on any LC system. And, in many cases eliminates the need for derivatization or sample pre-treatment to provide real dilute-and-shoot simplicity.

Specialty HPLC Detectors



Corona Veo Charged Aerosol Detector

Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)



Specialty HPLC Detectors

Ultimate 3000 Electrochemical Detector

Electrochemical detection delivers high sensitivity for neurotransmitter analysis, simplicity and robustness for pharmaceutical or clinical diagnostics, and the selectivity for the characterization of complex samples such as natural products, biological tissues and fluids. For today's researcher, there is a continuing need for detecting vanishingly small quantities of analyte and often in complex samples. Because electrochemical detection measures only compounds that can undergo oxidation or reduction it is both highly sensitive and very selective.

The Thermo Scientific Dionex UltiMate 3000 Electrochemical Detector, designed by the pioneers of coulometric electrochemical detection, delivers state-of-the-art sensor technologies complete with an entire range of high performance and ultra-high performance LC systems optimized for electrochemical detection. The UltiMate 3000 ECD-3000RS takes electrochemical detection to the next level with UHPLC compatibility, total system integration, and selection of detection mode, all with unprecedented operational simplicity.

Features include:

- Detection Modes – choose from DC and PAD for optimum analyte response
- Choice of sensors – both coulometric and amperometric sensors to meet the demands of any application
- UHPLC compatibility – ultralow peak dispersion and high data acquisition rates for conventional or fast, high resolution chromatography
- Modularity – easily expandable to multiple independent sensors for unrivaled flexibility
- Autoranging – simultaneously measure both low and high levels of analytes without losing data
- SmartChip™ technology – easy operation with automatic sensor recognition, event logging and electrode protection



UltiMate 3000 Electrochemical Detector

Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)



CoulArray Multi-electrode Array Detector

The Thermo Scientific™ Dionex™ CoulArray™ Multi-electrode Array detector is the only practical multi-channel electrochemical detection system that allows you to measure multiple analytes simultaneously, including those that are chromatographically unresolved. The CoulArray detector delivers the widest dynamic range of any available electrochemical detector with unmatched selectivity for detection of trace components in complex matrixes, even when used with aggressive gradients.

- Measures analytes from femtomole to micromole levels
- Greatly simplify sample preparation and eliminate interferences
- Simultaneously analyze multiple analytes in very complex samples
- Easily produce qualitative information for compound identification

Multiple system configurations offer 4, 8, 12, or 16 channels that can be upgraded anytime. The unique data acquisition and processing software uses automatic signal ranging and a unique patented baseline correction algorithms to provide identification and quantitation of single or multiple analytes and powerful 3D data for quick sample fingerprint confirmation with integration to pattern recognition platforms.

With the power of coulometric array technology, the CoulArray detector can give you the qualitative data of a optical PDA with 1,000 fold greater sensitivity to profile the characteristic qualities of products, determine integrity, identify adulteration and even evaluate competitors' products.

Specialty HPLC Detectors



CoulArray Multi-electrode Array Detector

Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)



Specialty HPLC Detectors

Ultimate 3000 Fluorescence Detector

The Thermo Scientific Dionex UltiMate 3000 FLD-3000 is a high-sensitivity fluorescence detector series for UltiMate 3000 HPLC systems. It is available in Rapid Separation (RS) and Standard (SD) versions. The optics of the FLD-3000 series provide maximum stray-light suppression for best detection sensitivity. Operated with the Chromeleon CDS software, the detector provides automated qualification, various tools for method development, and instrument wellness monitoring for ease of use, maximum uptime, and the highest degree of regulatory compliance.

- Data collection at up to 200 Hz for optimal support of even the fastest UHPLC separations (FLD-3400RS)
- Standard detectors operate at up to 100 Hz data rate for optimum support of 62 MPa (9,000 psi) UltiMate 3000 standard systems
- Lowest limits of detection with a Raman signal-to-noise ratio (S/N): > 550 ASTM (> 2100 using dark signal as noise reference)

- Unsurpassed reproducibility with active flow cell temperature control for stable fluorophore activity independent of changes in ambient temperature
- Long-life xenon flash lamp for highest sensitivity and long-term operation without the need for frequent lamp changing
- Optional second photomultiplier (PMT) for unique Dual-PMT operation, offering an extended wavelength range up to 900 nm without sacrificing sensitivity in the standard wavelength range
- Two-dimensional (2D) or three dimensional (3D) excitation, emission, or synchro scans to provide the highest degree of flexibility for method development or routine sample characterization
- Innovative Variable Emission Filter for real-time compound-related sensitivity optimization (FLD-3400RS only)
- Large front-panel display for easy monitoring of the detector status
- Two flow-cell sizes for easy optimization to application requirements: the 8 μ L flow cell is ideal for trace analysis, and the 2 μ L flow cell offers best peak resolution with narrow-bore HPLC and UHPLC columns



Ultimate 3000 Fluorescence Detector

Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)



Analytical Technologies



Ion Chromatography

Thermo Scientific Dionex IC systems have led the analytical instrument industry for over 30 years with solutions that represent state-of-the-art technological advancements and patented technologies.

IC and RFIC Systems

Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)

Innovative Ion Chromatography Solutions

Our High-Pressure™ Ion Chromatography (HPIC™) systems include the Thermo Scientific Dionex ICS-5000+ HPIC system, which is optimized for flexibility, modularity, and ease-of-use, combining the highest chromatographic resolution with convenience. In addition, the Thermo Scientific Dionex ICS-4000 Capillary HPIC system is the world's first commercially available dedicated capillary high-pressure Reagent-Free™ (RFIC™) IC system. The Dionex ICS-4000 system is always ready for the next analysis, delivering high-pressure IC on demand.

Reagent-Free IC systems eliminate daily tasks of eluent and regenerant preparation in turn saving time, preventing errors, and increasing convenience. RFIC-EG systems use electrolytic technologies to generate eluent on demand from deionized water, and to suppress the eluent back to pure

water to deliver unmatched sensitivity. RFIC-ER systems are designed to use carbonate, carbonate/ bicarbonate, or MSA eluents for isocratic separations.

At the heart of our ion chromatography portfolio is a unique set of column chemistries that provide high selectivities and efficiencies with excellent peak shape and resolution. Thermo Scientific™ Dionex™ IonPac™ chromatography columns address a variety of chromatographic separation modes including ion exchange, ion exclusion, reversed-phase ion pairing, and ion suppression. Our column chemistries are designed to solve specific applications, and we offer a variety of selectivities and capacities for simple and complex samples. Additionally, our Dionex IonPac column line is available in standard bore, microbore and capillary formats for the ultimate application flexibility.



Thermo Scientific Dionex IC instrument family

Table of Contents

Introduction

Analytical Technologies

Glyceride Analysis

Triglyceride Analysis

Poly-Unsaturated Fatty Acids

Antioxidant Additives

References



Analytical Technologies



Mass Spectrometry

Thermo Fisher Scientific provides advanced integrated IC/MS and LC/MS solutions with superior ease-of-use and modest price and space requirements. UltiMate 3000 System Wellness technology and automatic MS calibration allow continuous operation with minimal maintenance. The Dionex ion chromatography family automatically removes mobile phase ions for effort-free transition to MS detection.

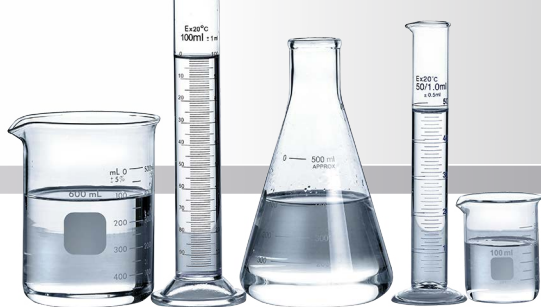


Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)

Mass Spectrometry Instruments

Single-Point Control and Automation

Thermo Fisher Scientific provides advanced integrated IC/MS and LC/MS solutions with superior ease-of-use and modest price and space requirements. UltiMate 3000 System Wellness technology and automatic MS calibration allow continuous operation with minimal maintenance. The Dionex ion chromatography family automatically remove mobile phase ions for effort-free transition to MS detection.

- Thermo Scientific™ MSQ Plus™ mass spectrometer, the smallest and most sensitive single quadrupole on the market for LC and IC
- Self-cleaning ion source for low maintenance operation

- Chromeleon CDS software for single-point method setup, instrument control, and data management compatible with existing IC and LC methods
- The complete system includes the MSQ Plus mass spectrometer, PC data system, electrospray ionization (ESI) and atmospheric pressure chemical ionization (APCI) probe inlets, and vacuum system

Now, you no longer need two software packages to operate your LC/MS system. Chromeleon CDS software provides single-software method setup and instrument control; powerful UV, conductivity, and MS data analysis; and fully integrated reporting.



MSQ Plus Mass Spectrometer

Table of Contents

Introduction

Analytical Technologies

Glyceride Analysis

Triglyceride Analysis

Poly-Unsaturated Fatty Acids

Antioxidant Additives

References



Analytical Technologies



Chromatography Data Systems

Tackle chromatography management challenges with the world's most complete chromatography software. Whether your needs are simple or complex or your scope is a single instrument, a global enterprise, or anything in between – the combination of Chromeleon CDS' scalable architecture and unparalleled ease-of use, makes your job easy and enjoyable with one Chromatography Data System for the entire lab.

Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)



The Fastest Way from Samples to Results

The 7.2 release of Chromeleon Chromatography Data System software is the first CDS that combines separation (GC/IC/LC) and Mass Spectrometry (MS) in an enterprise (client/server) environment. By extending Chromeleon 7.2 CDS beyond chromatography into MS, lab technicians can now streamline their chromatography and MS quantitation workflows with a single software package. MS support in Chromeleon 7.2 CDS is focused on routine and quantitative workflows, which provides access to rich quantitative data processing and automation capabilities — ultimately boosting your overall lab productivity and increasing the quality of your analytical results.



Chromeleon CDS Software

- Enjoy a modern, intuitive user interface designed around the principle of operational simplicity
- Streamline laboratory processes and eliminate errors with eWorkflows™, which enable anyone to perform a complete analysis perfectly with just a few clicks
- Access your instruments, data, and eWorkflows instantly in the Chromeleon Console
- Locate and collate results quickly and easily using powerful built-in database query features
- Interpret multiple chromatograms at a glance using MiniPlots
- Find everything you need to view, analyze, and report data in the Chromatography Studio
- Accelerate analyses and learn more from your data through dynamic, interactive displays
- Deliver customized reports using the built-in Excel compatible spreadsheet

Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)



Analytical Technologies



Process Analytical Systems

Thermo Scientific Dionex process analytical systems provide timely results by moving chromatography-based measurements on-line.



Process Analytical Systems and Software

Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)

Improved Process Monitoring with On-line Chromatography IC and LC Systems

Information from the Thermo Scientific Dionex Integral process analyzer can help reduce process variability, improve efficiency, and reduce downtime. These systems provide comprehensive, precise, accurate information faster than is possible with laboratory-based results. From the lab to the factory floor, your plant's performance will benefit from the information provided by on-line LC.

- Characterize your samples completely with multicomponent analysis
- Reduce sample collection time and resources with automated multi-point sampling
- Improve your process control with more timely results
- See more analytes with unique detection capabilities
- The Thermo Scientific Integral Migration Path approach lets you choose the systems that best meets your needs



Integral process analyzer

Table of Contents

Introduction

Analytical Technologies

Glyceride Analysis

Triglyceride Analysis

Poly-Unsaturated Fatty Acids

Antioxidant Additives

References



Analytical Technologies



Automated Sample Preparation

Solvent extractions that normally require labor-intensive steps are automated or performed in minutes, with reduced solvent consumption and reduced sample handling using the Thermo Scientific™ Dionex™ ASE™ Accelerated Solvent Extractor system or Thermo Scientific™ Dionex™ AutoTrace™ 280 Solid-Phase Extraction instrument.



Accelerated Solvent Extractor System

Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)

Complete Extractions in Less Time Using Less Solvent

Thermo Scientific Dionex ASE systems extract of solid and semisolid samples using common solvents at elevated temperature and pressure. The Dionex ASE 150 and 350 systems feature pH-hardened pathways with Dionium™ components to support extraction of acidic or alkaline matrices, and combine pretreatment, solvent extraction, and cleanup into one step. Dionium is zirconium that has undergone a proprietary harden-

ing process that makes it inert to chemical attack by acids and bases at elevated temperatures.

Dionex ASE systems are dramatically faster than Soxhlet, sonication, and other extraction methods, and require significantly less solvent and labor. Accelerated solvent extraction methods are accepted and established in the environmental, pharmaceutical, foods, polymers and consumer product industries. Accelerated solvent extraction methods are accepted and used by government agencies worldwide.



Dionex ASE 150/350 and Dionex AutoTrace 280 SPE instruments

Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)



Fats, Oils, and Other Lipids



Red palm fruit

Glyceride Analysis

Glycerides, more correctly known as acylglycerols, are esters formed from glycerol and fatty acids. As glycerol has three hydroxyl functional groups, it can be esterified with one, two, or three fatty acids forming monoglycerides, diglycerides, and triglycerides, respectively. Animal fats and vegetable oils contain mostly triglycerides, but are degraded by enzymes called lipases into mono and diglycerides and free fatty acids.



Glyceride Analysis

Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)

Red Palm Oil

Column: Thermo Scientific™ Accucore™ C18, 150 × 3 mm, 2.6 μm
 Column Temp.: 40 °C
 Injection Volume: 10 μL
 Mobile Phase: A. Methanol/water/acetic acid (400:600:4)
 B. Tetrahydrofuran/Acetonitrile (50:950)
 C. Acetone / Acetonitrile (900:100)

| Gradient: | Time (min) | %A | %B | %C |
|-----------|------------|-----|----|-----|
| | -10 | 1.0 | 90 | 10 |
| | 0 | 1.0 | 90 | 10 |
| | 30 | 1.5 | 15 | 85 |
| | 75 | 1.5 | 7 | 85 |
| | 82 | 1.5 | 0 | 100 |
| | 85 | 1.0 | 90 | 10 |
| | 90 | 1.0 | 90 | 10 |

Samples: 100 μL + 900 μL methanol/chloroform (1:1)

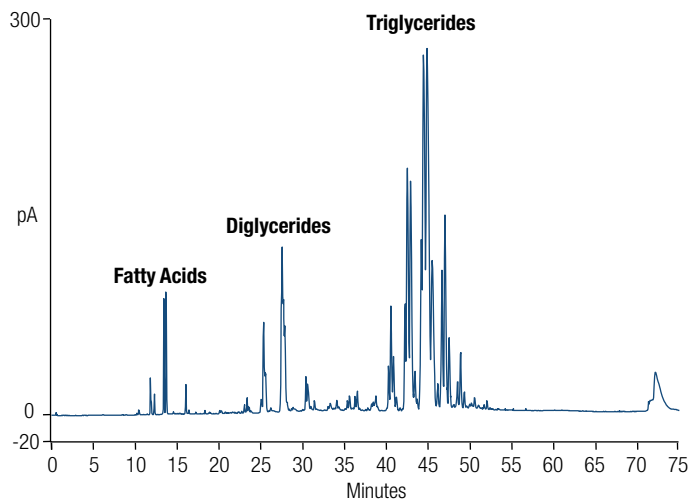


Figure 3-1. Separation of fatty acids, diglycerides and triglycerides in red palm oil extracts by HPLC-Charged Aerosol Detection.



Did You Know?

The highly saturated nature of palm oil renders it solid at room temperature, making it a cheap substitute for butter in uses where solid fat is required, such as the making of pastry dough and baked goods. It is less of a health-hazard than the alternative substitute of partially hydrogenated trans fat.



Glyceride Analysis

Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)

Glyceride Patterns in Oils

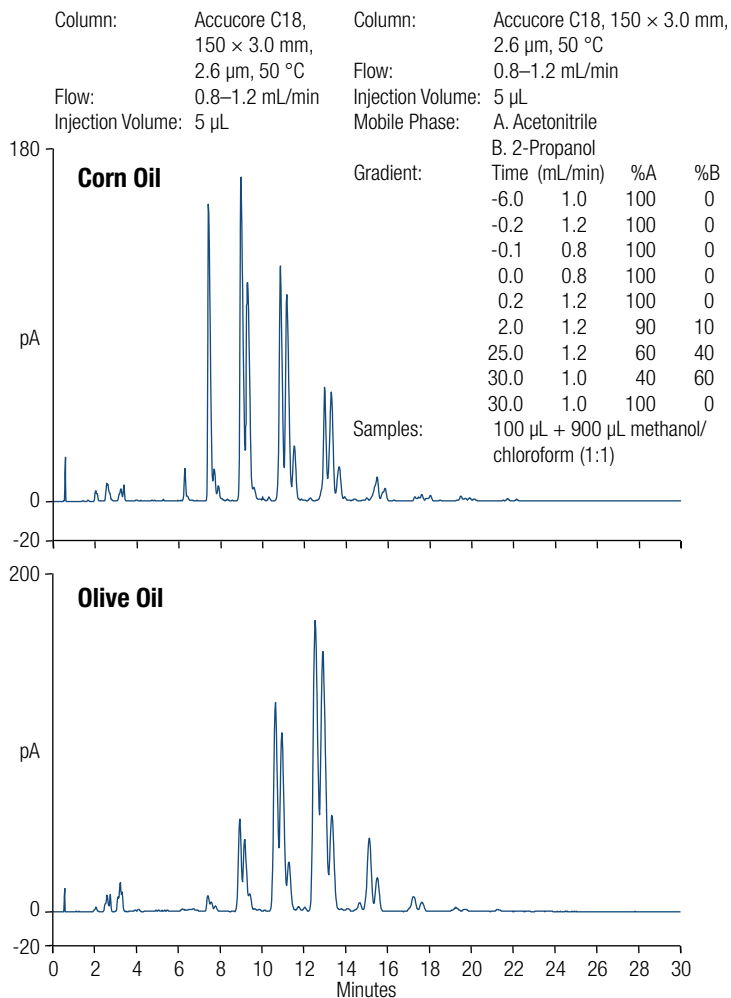


Figure 3-2. Glyceride patterns in corn oil and olive oil using HPLC with Charged Aerosol Detection.

Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)



Separation of triglycerides in different cooking oils and improved resolution using the Accucore C30 column.

System: UltiMate 3000 RS system with LPG-3600-RS dual-ternary pump, WPS-3000 RS thermostatted split-loop autosampler, and TCC-3000 RS column thermostat, with an aerosol detector
 Column 1: Accucore C30 2.6 μm , 100 mm \times 3 mm
 Column 2: Accucore C18 2.6 μm , 100 mm \times 3 mm
 Column 3: Accucore C30 2.6 μm , 100 mm \times 4.6 mm
 Temperature: 30 $^{\circ}\text{C}$
 Flow: 1.25 mL/min (4.6 mm bore) or 0.50 mL/min (3 mm bore)
 Injection Volume: 5 μL \times 1 mg/mL (4.6 mm bore) or 1 μL \times 10 mg/mL (3 mm bore)
 Mobile Phase: A. Acetonitrile
 B. Isopropanol
 C. 7.7 g/L ammonium acetate + 2.0 g/L acetic acid, pH 5.2
 Gradient: Isocratic: 25% A, 70% B, 5% C

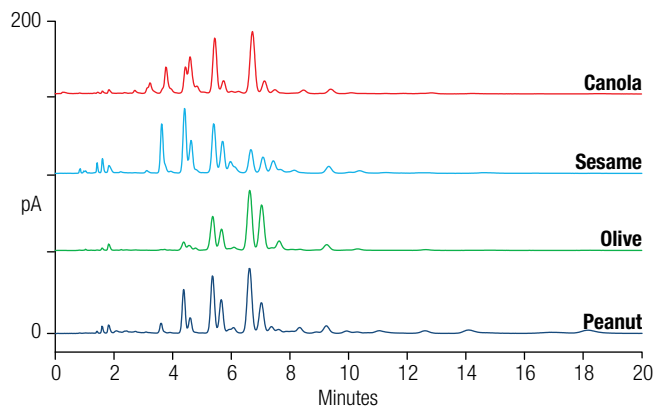


Figure 3-3. Comparison of chromatograms showing the difference in constituents amongst four types of cooking oil using an Accucore C30 HPLC column and charged aerosol detection.

Triglyceride Analysis

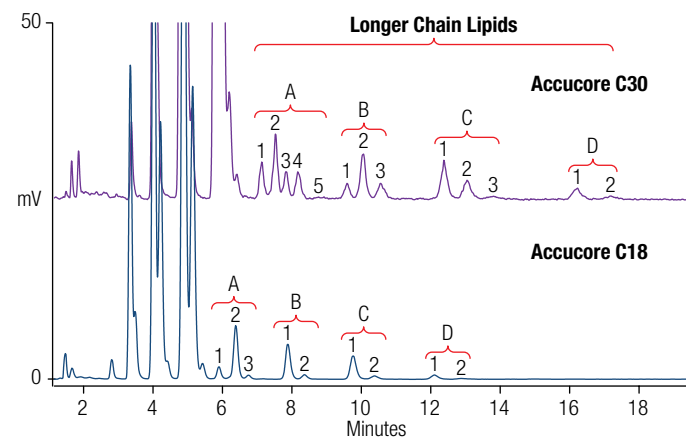


Figure 3-4. Comparison chromatograms showing the difference in selectivity achieved using an Accucore C30 HPLC column compared to an Accucore C18 HPLC column for the analysis of peanut oil. See Figure 3-3 for conditions. The Accucore C30 column improved analyte resolution within peaks clusters A through D.





Triglyceride Analysis

Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)

Triglyceride Analysis: Milk

Column: Solid-core C8, 150 × 4.6 mm, 2.7 μm, 40°C
Flow: 0.8 mL/min
Injection Volume: 10 μL
Mobile Phase: A. Methanol/Water/Acetic Acid (750:250:4)
B. Acetonitrile/Methanol/THF/Acetic Acid (500:375:125:4)
Detector: Charged Aerosol

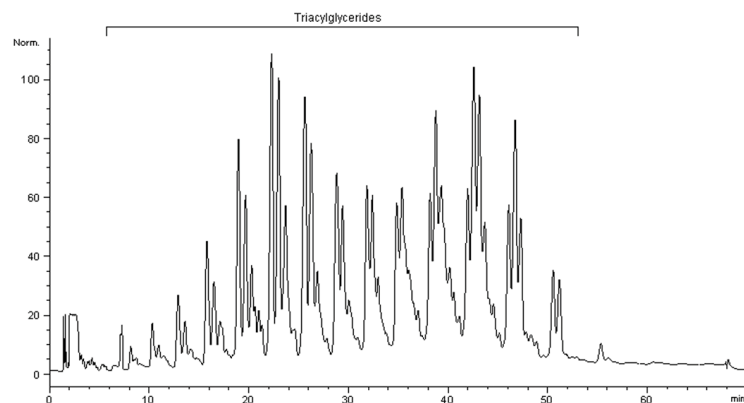


Figure 3-5. Whole milk was extracted through a modified Association of Official Analytical Chemists (AOAC) method, using ammonium hydroxide, hexane, and ether.

Did You Know?

- Before milking machines were invented in 1894, farmers could only milk about 6 cows per hour. Now it takes less than 5 minutes to milk a cow using a milking machine.
- The first cow in America arrived in the Jamestown colony in 1611. Until the 1850s, nearly every family had its own cow.
- Cows drink about 35 gallons of water a day – about the same amount as a bathtub full of water.





Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)

Triglyceride Speciation

Castor oil is a natural oil that, in its native state, has many uses ranging from personal care (laxative, cosmetics, topicals), through chemical (raw materials), to industrial (lubricants, hydraulic fluids, dielectric fluids, textiles, paints, coatings). In the food industry, food grade castor oil is used in food additives, flavorings, chocolates, as a mold inhibitor, and in packaging.

The composition of castor oil is unique in that it contains a triglyceride, RRR, composed of the omega-9 unsaturated fatty acid, ricinoleic acid (R) (12-hydroxy-9-cis-octadecenoic acid). Seventy percent of the castor oil is the triglyceride RRR, and the remaining triglycerides contain primarily oleic and linoleic acids.

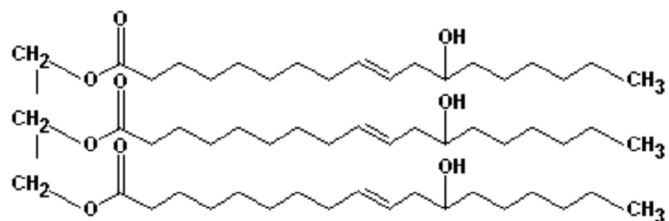


Figure 3-6. Structure of triricinoleate.



| | | | |
|-------------------|---|-------------------|--|
| HPLC System: | UltiMate 3000 HPLC system | Detector: | Corona <i>ultra</i> |
| Column: | Acclaim RSLC 120 C8, 2.2 μm 150 × 2.1 mm | Nebulizer Heater: | 20 °C |
| Flow: | 0.7 mL/min | Filter: | High |
| Column Temp.: | 50 °C | Sample Solvent: | Alcohol, denatured |
| Injection Volume: | 5 μL at 20 °C | Peaks: | 7. RRR 9. RRLs 13. RRLn 14. RRL 16. RRO 18. RRS |
| Mobile Phase A | A. Methanol / Water (900 : 100) B. Isopropanol | | |
| Gradient: | Time (min) %B | | |
| | 0 0 | | |
| | 3 15 | | |
| | 20 20 | | |
| | 25 90 | | |
| | 28 100 | | |
| | 28 0 | | |
| | 33 0 | | |

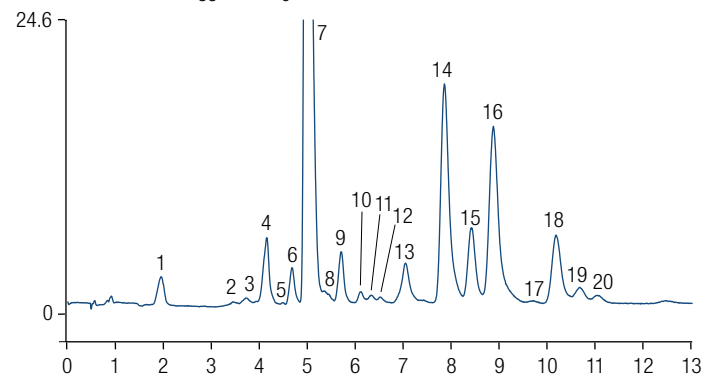


Figure 3-7. Chromatogram of castor oil A at 500 ng on column.

Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

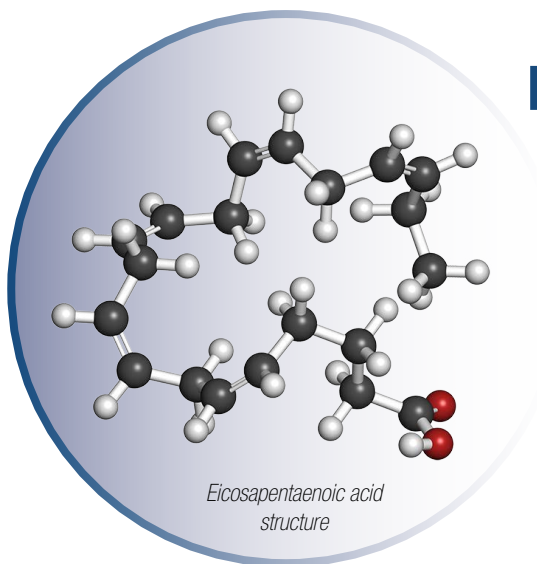
[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)



Fats, Oils, and Other Lipids



Poly-Unsaturated Fatty Acids

Numerous polyunsaturated fatty acids (PUFAs) are found in foods. They vary in chain length, position and number of double bonds, and whether such double bonds are in a cis- or trans-configuration. Some of the more important PUFAs include the omega fatty acids such as the omega-3 (α -linolenic acid (ALA), eicosapentaenoic acid (EPA) and docosahexaenoic acid (DHA), omega-6 (linoleic acid and arachidonic acid), omega-7 (palmitoleic acid and vaccenic acid), and omega-9 (oleic acid and erucic acid) fatty acids. Although omega-3 fatty acids and omega-6 fatty acids are essential components of the diet their purported health benefits (or detractions) require further scientific evaluation.



Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)

Poly-Unsaturated Fatty Acids

System: UltiMate 3000 RSLC Dual Gradient
 Column: Acclaim C30 3 μm , 250 \times 3 mm
 Flow: 1 mL/min
 Temperature: 30 $^{\circ}\text{C}$
 Inverse Gradient
 Pump: 1 mL/min
 Mobile Phase: A. Water/formic acid/
 mobile phase B (900:3.6:100);
 B. Acetone/acetonitrile/tetrahydrofuran/
 formic acid (675:225:100:4)
 Detector: Charged Aerosol

Peaks

- | | |
|-----------------------------|--------------------------------------|
| 1. Stearadonic Acid | 8. Docosapentanoic acid |
| 2. Eicosapentanoic acid | 9. 9E, 14Z- conjugated linoleic acid |
| 3. α -Linolenic acid | 10. Eicosatrienoic acid |
| 4. g-Linoleic acid | 11. Adrenic acid |
| 5. Docosahexanoic acid | 12. Oleic acid |
| 6. Arachidonic acid | 13. Eicosadienoic acid |
| 7. Linoleic acid | 14. Erucic acid |

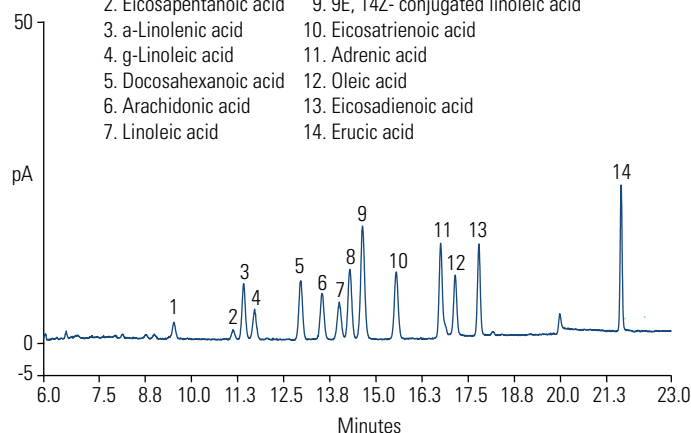


Figure 3-8. Separation of PUFA standards.

Peaks:

- | | | |
|-----------------------------|--|------------------------|
| 4. Stearadonic Acid | 15. Arachidonic acid | 15. Adrenic acid |
| 8. Eicosapentanoic acid | 17. Linoleic acid | 27. Oleic acid |
| 9. α -Linolenic acid | 18. Docosapentanoic acid | 30. Eicosadienoic acid |
| 10. g-Linoleic acid | 19. 9E, 14Z- conjugated linoleic acid | 36. Erucic acid |
| 14. Docosahexanoic acid | 22. Eicosatrienoic acid | |

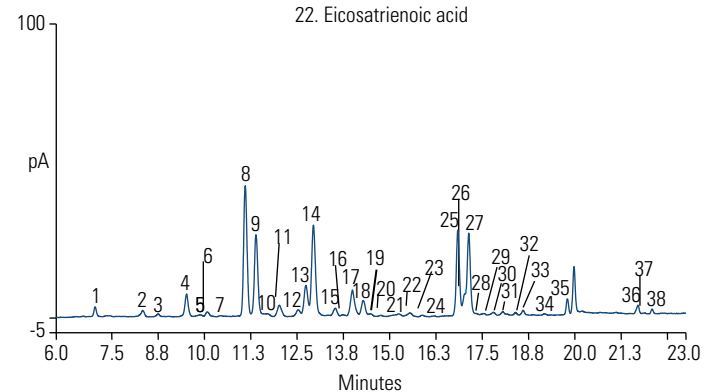


Figure 3-9. HPLC chromatogram of 20 μL hydrolyzed fish oil with addition of 200 μL isopropanol to aid solubility. A total of 38 peaks were detected including all 14 standards. For conditions see Figure 3-8.





Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)

Poly-Unsaturated Fatty Acids

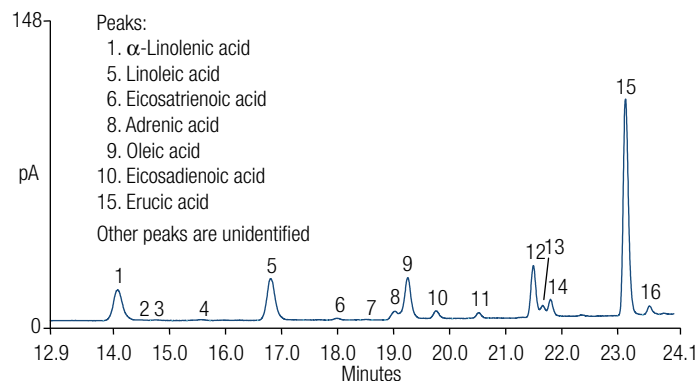


Figure 3-10. HPLC chromatogram of hydrolyzed mustard oil using a C30 150 x 4.5 mm, 5 μ m column.

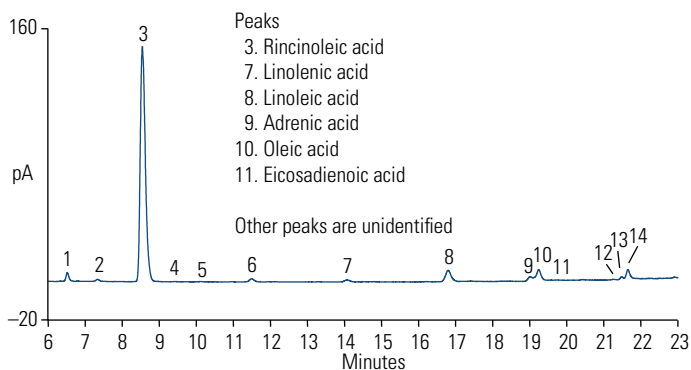


Figure 3-11. HPLC chromatogram of hydrolyzed castor oil with ricinoleate-free fatty acid at 8.54 min.

Table 3-1. Percent compositions of HPLC-Charged Aerosol Detection analysis of hydrolyzed samples.

| Sample | Omega-3 (%) | Omega-6 (%) | Omega-9 (%) | 3:6 Ratio |
|-------------------------------|-------------|-------------|-------------|-----------|
| Fish Oil | 92.0 | 3.2 | 4.5 | 29.0 |
| Fish, Flax, Borage Supplement | 81.0 | 13.0 | 5.9 | 6.1 |
| Flax Oil | 59.0 | 22.0 | 19.0 | 2.7 |
| Beef, Grass-fed | 23.0 | 24.0 | 52.0 | 0.95 |
| Avocado Oil | 15.0 | 22.0 | 64.0 | 0.68 |
| Chicken, Pastured | 25.0 | 40.0 | 35.0 | 0.62 |
| Mustard Oil | 14.0 | 23.0 | 63.0 | 0.62 |
| Canola Oil | 13.2 | 33.2 | 53.6 | 0.39 |
| Olive Oil | 4.8 | 13.0 | 82.0 | 0.37 |
| Walnut Oil | 12.0 | 75.0 | 13.0 | 0.16 |
| Castor Oil | 4.2 | 62.0 | 34.0 | 0.067 |
| Safflower Oil | 0.71 | 17.0 | 82.0 | 0.041 |
| Sesame Oil | 1.5 | 61.0 | 38.0 | 0.024 |
| Corn Oil | 1.6 | 72.0 | 26.0 | 0.022 |



Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)



Fats, Oils, and Other Lipids



Omega-3 oil capsules

Antioxidant Additives to Prevent Rancidity

Polyunsaturated fatty acids are unstable, undergoing an uncontrolled chain reaction called lipid peroxidation, where the result is rancidity.

The bad odor associated with rancid oils and fats comes from the formation of oxidation products including potentially toxic aldehydes (e.g., malondialdehyde and 4-hydroxynonenal).

Antioxidants prevent lipid peroxidation and are added to foods and food packaging in order to prevent rancidity and extend product shelf life.



Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

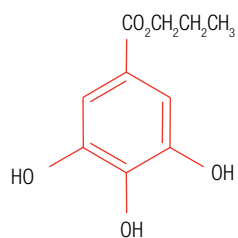
[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

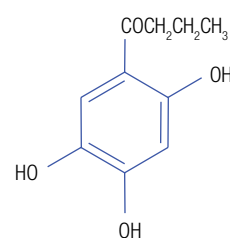
[Antioxidant Additives](#)

[References](#)

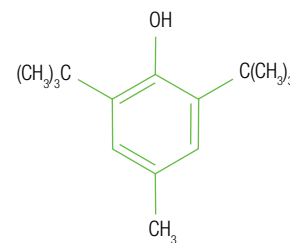
Antioxidant Additives



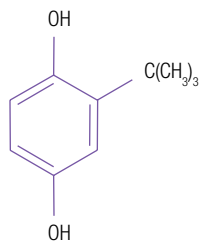
Propyl gallate (PG)



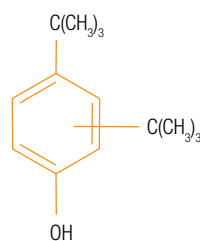
2,4,5-Trihydroxy-butylphenone (THBP)



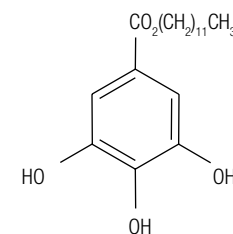
3,5-Di-tert-butyl-4-hydroxytoluene (BHT)



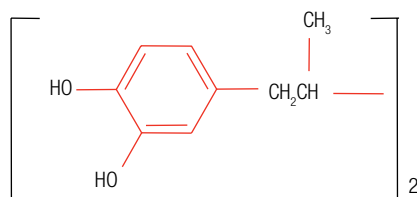
tert-Butylhydroquinone (TBHQ)



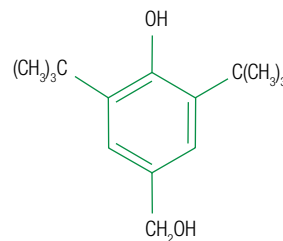
2 and 3-tert-Butyl-4-hydroxyanisole (BHA)



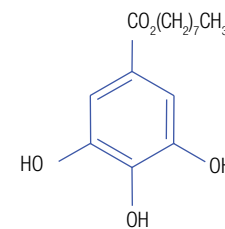
Lauryl gallate (dodecyl gallate)



Nordihydroguaiaretic acid (NDGA)



2,6-Di-tert-4-hydroxymethylphenol (IonoX 100)



Octyl gallate

Figure 3-12. Chemical structures of various antioxidant additives.



Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)

Antioxidant Additives

The gradient analytical system for this application consisted of two pumps, an autosampler, a thermostatic chamber, an 8-channel CoulArray detector and UV detector. In addition, a guard cell was placed after the mixer to oxidize contaminants in the mobile phase that co-eluted with BHT.

Column: C18 (150 × 4.6 mm, 5 μm)
 Flow: 1.75 mL/min
 Temperature: 40 °C
 Injection Volume: 20 μL
 Mobile Phase A: Water containing 25 mM sodium acetate and 25 mM citric acid-methanol; 95:5 (v/v).
 Mobile Phase B: Water containing 25 mM sodium acetate and 25 mM citric acid-methanol-ACN; 20:40:40 (v/v/v).
 Gradient Conditions: Initial conditions of 25% B with linear increase to 100% B over 12 minutes; hold at 100% B for 8 minutes; return to initial conditions of 25% B; and hold for 10 minutes
 Electrochemical Detector: Model 5600A, CoulArray
 Applied Potentials: -50, 0, 70, 250, 375, 500, 675, 825 mV (vs. Pd).
 UV Detector: Model 520 or 522.
 Wavelength: 280 nm (0.01 AUFS).

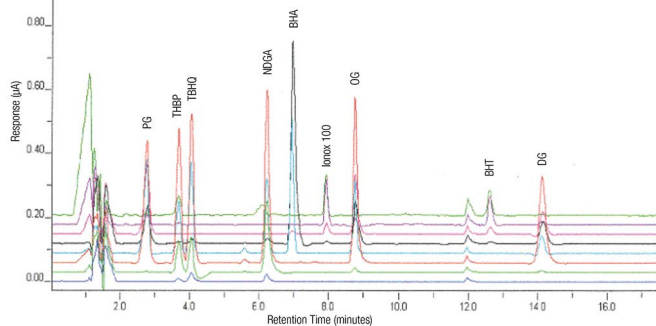


Figure 3-13. Gradient HPLC-CoulArray electrochemical detector chromatogram showing resolution of nine commonly used antioxidant additives.

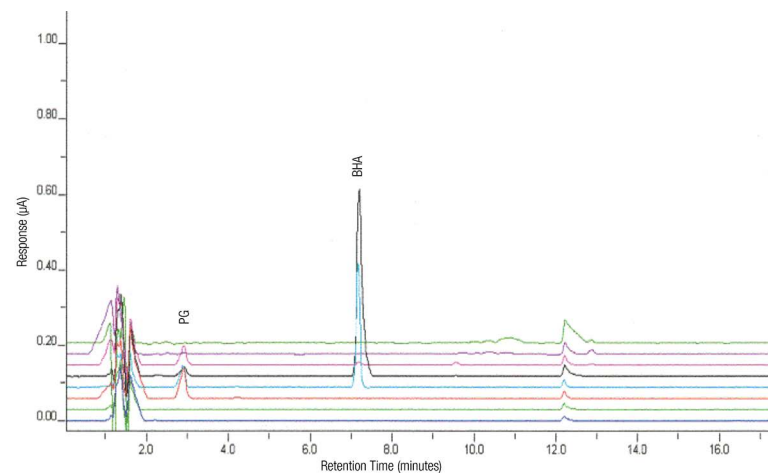


Figure 3-14. Chromatogram of an extracted lard sample.



Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)



References



Technical Collateral and Peer Reviewed Journals

Here you'll find a multitude of references using our HPLC, ion chromatography and sample preparation solutions.

Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)



References



HPLC and UHPLC References



Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)

Peer Reviewed Journals: HPLC and UHPLC Methods

Carbohydrates

| Title | Authors | Publication | Publication Date |
|---|---|---|------------------|
| Carbohydrate and oligosaccharide analysis with a universal HPLC detector | Asa, D. | <i>American Laboratory</i> 38, 16. | 2006 |
| Determination of levoglucosan in atmospheric aerosols using high performance liquid chromatography with aerosol charge detection | Dixon, R. W.; Baltzell, G. | <i>J. Chromatogr., A.</i> 1109 (2), 214–221 | 2006 Mar 24 |
| Composition of structural carbohydrates in biomass: Precision of a liquid chromatography method using a neutral detergent extraction and a charged aerosol detector | Godin, B.; Agneessens, R.; Gerin, P. A.; Delcarte, J. | <i>Talanta</i> 85 (4), 2014–2026 | 2011 Sep 30 |
| Selectivity issues in targeted metabolomics: Separation of phosphorylated carbohydrate isomers by mixed-mode hydrophilic interaction/weak anion exchange chromatography | Hinterwirth, H.; Lämmerhofer, M.; Preinerstorfer, B.; Gargano, A.; Reischl, R.; Bicker, W.; Trapp, O.; Brecker, L.; Lindner, W. | <i>J. Sep. Sci.</i> 33 (21), 3273–3282 | 2010 Nov |
| Investigation of polar organic solvents compatible with Corona charged aerosol detection and their use for the determination of sugars by hydrophilic interaction liquid chromatography | Hutchinson, J. P.; Remenyi, T.; Nesterenko, P.; Farrell, W.; Groeber, E.; Szucs, R.; Dicoski, G.; Haddad, P. R. | <i>Anal. Chim. Acta.</i> 750, 199–206 | 2012 Oct 31 |
| Characterization of an endoglucanase belonging to a new subfamily of glycoside hydrolase family 45 of the basidiomycete <i>Phanerochaete chrysosporium</i> | Igarashi, K.; Ishida, T.; Hori, C.; Samejima, M. | <i>Appl. Environ. Microbiol.</i> 74 (18), 5628–5634 | 2008 Sep |
| Direct detection method of oligosaccharides by high-performance liquid chromatography with charged aerosol detection | Inagaki, S.; Min, J. Z.; Toyooka, T. | <i>Biomed. Chromatogr.</i> 21 (4), 338–342 | 2007 Apr |
| Differential selectivity of the <i>Escherichia coli</i> cell membrane shifts the equilibrium for the enzyme-catalyzed isomerization of galactose to tagatose | Kim, J. H.; Lim, B. C.; Yeom, S. J.; Kim, Y. S.; Kim, H. J.; Lee, J. K.; Lee, S. H.; Kim, S. W.; Oh, D. K. | <i>Appl. Environ. Microbiol.</i> 74 (8), 2307–2313 | 2008 Apr |
| Elution strategies for reversed-phase high-performance liquid chromatography analysis of sucrose alkanolate regioisomers with charged aerosol detection | Lie, A.; Pedersen, L. H. | <i>J. Chromatogr., A.</i> 1311, 127–133 | 2013 Oct 11 |
| Design of experiments and multivariate analysis for evaluation of reversed-phase high-performance liquid chromatography with charged aerosol detection of sucrose caprate regioisomers | Lie, A.; Wimmer, R.; Pedersen, L. H. | <i>J. Chromatogr., A.</i> 1281, 67–72 | 2013 Mar 15 |
| Solvent effects on the retention of oligosaccharides in porous graphitic carbon liquid chromatography | Melmer, M.; Stangler, T.; Premstaller, A.; Lindner, W. | <i>J. Chromatogr., A</i> 1217 (39) 6092–6096 | 2010 Sep 24 |
| Practical preparation of lacto-N-biose I, a candidate for the bifidus factor in human milk | Nishimoto, M.; Kitaoka, M. | <i>Biosci., Biotechnol., Biochem.</i> 71 (8), 2101–2104 | 2007 Aug |



Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)

Peer Reviewed Journals: HPLC and UHPLC Methods

Carbohydrates

| Title | Authors | Publication | Publication Date |
|---|--|---|------------------|
| Cellotriose and cellotetraose as inducers of the genes encoding cellobiohydrolases in the basidiomycete <i>Phanerochaete chrysosporium</i> | Suzuki, H.; Igarashi, K.; Samejima, M. | <i>Appl. Environ. Microbiol.</i> 76 (18), 6164–6170 | 2010 Sep |
| 1,2-alpha-L-Fucosynthase: A glycosynthase derived from an inverting alpha-glycosidase with an unusual reaction mechanism | Wada, J.; Honda, Y.; Nagae, M.; Kato, R.; Wakatsuki, S.; Katayama, T.; Taniguchi, H.; Kumagai, H.; Kitaoka, M.; Yamamoto, K. | <i>FEBS Lett.</i> 582 (27), 3739–3743 | 2008 Nov 12 |
| Efficient separation of oxidized cello-oligosaccharides generated by cellulose degrading lytic polysaccharide monoxygenases | Westereng, B.; Agger, J. W.; Horn, S. J.; Vaaje-Kolstad, G.; Aachmann, F. L.; Stenström, Y. H.; Eijsink, V. G. | <i>J. Chromatogr., A.</i> 1271 (1), 144–152 | 2013 Jan 4 |
| Distribution of in vitro fermentation ability of lacto-N-Biose I, a major building block of human milk oligosaccharides, in bifidobacterial strains | Xiao, J. Z.; Takahashi, S.; Nishimoto, M.; Odamaki, T.; Yaeshima, T.; Iwatsuki, K.; Kitaoka, M. | <i>Appl. Environ. Microbiol.</i> 76 (1), 54–59 | 2010 Jan |





Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)

Peer Reviewed Journals: HPLC and UHPLC Methods

Food, Nutrition, Natural Products, and Supplements

| Title | Authors | Publication | Publication Date |
|---|--|---|------------------|
| Characterization of phenolic compounds in strawberry (<i>Fragaria x ananassa</i>) fruits by different HPLC detectors and contribution of individual compounds to total antioxidant capacity | Aaby, K.; Ekeberg, D.; Skrede, G. | <i>J. Agric. Food Chem.</i> 55 (11), 4395–4406 | 2007 May 30 |
| Analysis of flavonoids and other phenolic compounds using high-performance liquid chromatography with coulometric array detection: relationship to antioxidant activity | Aaby, K.; Hvattum, E.; Skrede, G. | <i>J. Agric. Food Chem.</i> 52 (15), 4595–4603 | 2004 Jul 28 |
| Aqueous extract of Astragali Radix induces human natriuresis through enhancement of renal response to atrial natriuretic peptide | Ai, P.; Yong, G.; Dingkun, G.; Qiuyu, Z.; Kaiyuan, Z.; Shanyan, L. | <i>J. Ethnopharmacol.</i> 116 (13), 413–421 | 2008 Mar 28 |
| Antioxidant, α-amylase inhibitory and oxidative DNA damage protective property of <i>Boerhaavia diffusa</i> (Linn.) root | Akhter, F.; Hashim, A.; Khan, M. S.; Ahmad, S.; Iqbal, D.; Srivastava, A. K.; Siddiqui, M. H. | <i>S. Afr. J. Bot.</i> 88, 265–272 | 2013 Sep |
| Antioxidant activity and metabolite profile of quercetin in vitamin-E-depleted rats. | Ameho, C. K.; Chen, C. Y. O.; Smith, D.; Sánchez-Moreno, C.; Milbury, P. E.; Blumberg, J. B. | <i>J. Nutr. Biochem.</i> 19 (7), p.467–474 | 2008 Jul |
| Evaluation of tolerable levels of dietary quercetin for exerting its antioxidative effect in high cholesterol-fed rats | Azuma, K.; Ippoushi, K.; Terao, J. | <i>Food Chem. Toxicol.</i> 48 (4), 1117–1122 | 2010 Apr |
| Recent methodology in ginseng analysis | Baek, S.; Bae, O.; Park, J. | <i>J. Ginseng Res.</i> 36 (2), 119–134 | 2012 Apr |
| Sensitive determination of saponins in radix et rhizoma notoginseng by charged aerosol detector coupled with HPLC | Bai, C.; Han, S.; Chai, X.; Jiang, Y.; Li, P.; Tu, P. | <i>J. Liq. Chromatogr. Relat. Technol.</i> 32 (2), 242–260 | 2010 Aug 27 |
| Comprehensive analysis of polyphenols in 55 extra virgin olive oils by HPLC-ECD and their correlation with antioxidant activities | Bayram, B.; Esatbeyoglu, T.; Schulze, N.; Ozcelik, B.; Frank, J.; Rimbach, G. | <i>Plant Foods Hum. Nutr. (N. Y., NY, U.S.)</i> 67 (4), 326–336 | 2012 Dec |
| Hydrogen sulfide mediates the vasoactivity of garlic | Benavides, G. A.; Squadrito, G. L.; Mills, R. W.; Patel, H. D.; Isbell, T. S.; Patel, R. P.; Darley-Usmar, V. M.; Doeller, J. E.; Kraus, D. W. | <i>Proc. Natl. Acad. Sci. U.S.A.</i> 104 (46), 17977–17982 | 2007 Nov |
| Analysis of selected stilbenes in <i>Polygonum cuspidatum</i> by HPLC coupled with CoulArray detection | Benová, B.; Adam, M.; Onderková, K.; Královský, J.; Krajček, M. | <i>J. Sep. Sci.</i> 31 (13), 2404–2409 | 2008 Jul |
| Rapid and complete extraction of phenols from olive oil and determination by means of a coulometric electrode array system | Brenes, M.; García, A.; García, P.; Garrido, A. | <i>J. Agric. Food Chem.</i> 48 (11), 5178–5183 | 2000 Nov |
| The real nature of the indole alkaloids in <i>Cortinarius infractus</i>: Evaluation of artifact formation through solvent extraction method development | Brondz, I.; Ekeberg, D.; Høiland, K.; Bell, D.; Annino, A. | <i>J. Chromatogr., A</i> 1148 (1), 1–7 | 2007 Apr 27 |



Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)

Peer Reviewed Journals: HPLC and UHPLC Methods

Food, Nutrition, Natural Products, and Supplements

| Title | Authors | Publication | Publication Date |
|--|---|--|------------------|
| Chemotaxonomic differentiation between <i>Cortinarius infractus</i> and <i>Cortinarius subtortus</i> by supercritical fluid chromatography connected to a multi-detection system | Brondz, I.; Høiland, K. | <i>Trends Chromatogr.</i> 4, 79–87 | 2008 |
| Carotenoid bioavailability is higher from salads ingested with full-fat than with fat-reduced salad dressings as measured with electrochemical detection | Brown, M. J.; Ferruzzi, M. G.; Nguyen, M. L.; Cooper, D. A.; Eldridge, A. L.; Schwartz, S. J.; White, W. S. | <i>Am. J. Clin. Nutr.</i> 80 (2), 396–403 | 2004 Aug |
| Naringenin from cooked tomato paste is bioavailable in men | Bugianesi, R.; Catasta, G.; Spigno, P.; D'Uva, A.; Maiani, G. | <i>J. Nutr.</i> 132 (11), 3349–3352 | 2002 Nov |
| "Dilute-and-shoot" triple parallel mass spectrometry method for analysis of vitamin D and triacylglycerols in dietary supplements | Byrdwell, W. C. | <i>Anal. Bioanal. Chem.</i> 401 (10), 3317–3334 | 2011 Dec |
| Human skeletal muscle ascorbate is highly responsive to changes in vitamin C intake and plasma concentrations | Carr, A. C.; Bozonet, S. M.; Pullar, J. M.; Simcock, J. W.; Vissers, M. C. | <i>Am. J. Clin. Nutr.</i> 97 (4), 800–807 | 2013 Apr |
| Utilization of RP-HPLC fingerprinting analysis for the identification of diterpene glycosides from <i>Stevia rebaudiana</i> | Chaturvedula, V.; Prakash, I. | <i>Int. J. Res. Phytochem. Pharmacol.</i> 1 (2), 88–92 | 2011 Jun 9 |
| Acid and alkaline hydrolysis studies of stevioside and rebaudioside A | Chaturvedula, V.; Prakash, I. | <i>J. Appl. Pharm. Sci.</i> 1 (8), 104–108 | 2011 Oct |
| Spectral analysis and chemical studies of the sweet constituent, rebaudioside A | Chaturvedula, V.; Prakash, I. | <i>Eur. J. Med. Plants</i> 2 (1), 57–65 | 2012 Feb |
| Flavonoids from almond skins are bioavailable and act synergistically with vitamins C and E to enhance hamster and human LDL resistance to oxidation | Chen, C.; Milbury, P. E.; Lapsley, K.; Blumberg, J. B. | <i>J. Nutr.</i> 135 (6), 1366–1373 | 2005 Jun 1 |
| Photostability of rebaudioside A and stevioside in beverages | Clos, J. F.; Dubois, G. E.; Prakash, I. | <i>J. Agric. Food Chem.</i> 56 (18), 8507–8513 | 2008 Sep 24 |
| CoulArray electrochemical evaluation of tocopherol and tocotrienol isomers in barley, oat and spelt grains | Colombo, M. L.; Marangon, K.; Bugatti, C. | <i>Nat. Prod. Commun.</i> 4 (2), 251–254 | 2009 Feb |
| Composition and stability of phytochemicals in five varieties of black soybeans (<i>Glycine max</i>) | Correa, C. R.; Li, L.; Aldini, G.; Carini, M.; Oliver Chen, C. Y.; Chun, H.; Cho, S.; Park, K.; Russell, R. M.; Blumberg, J. B.; Yeum, K. | <i>Food Chem.</i> 123 (4), 1176–1184 | 2010 Dec 15 |
| Effect of UV-B light and different cutting styles on antioxidant enhancement of commercial fresh-cut carrot products | Du, W.; Avena-Bustillos, R. J.; Breksa, A. P., III.; McHugh, T. H. | <i>Food Chem.</i> 134 (4), 1862–1869 | 2012 Oct 15 |



Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)

Peer Reviewed Journals: HPLC and UHPLC Methods

Food, Nutrition, Natural Products, and Supplements

| Title | Authors | Publication | Publication Date |
|---|--|---|------------------|
| Phenols, lignans and antioxidant properties of legume and sweet chestnut flours | Durazzo, A.; Turfani, V.; Azzini, E.; Maiani, G.; Carcea, M. | <i>Food Chem.</i> 140 (4), 666–671 | 2013 Oct 15 |
| alpha-Lipoic acid in dietary supplements: development and comparison of HPLC-CEAD and HPLC-ESI-MS methods | Durrani, A. I.; Schwartz, H.; Schmid, W.; Sontag, G. | <i>J. Pharm. Biomed. Anal.</i> 45 (4), 694–699 | 2007 Nov 30 |
| Comparison between evaporative light scattering detection and charged aerosol detection for the analysis of saikosaponins | Eom, H. Y.; Park, S. Y.; Kim, M. K.; Suh, J. H.; Yeom, H.; Min, J. W.; Kim, U.; Lee, J.; Youm, J. R.; Han, S. B. | <i>J. Chromatogr., A.</i> 1217 (26), 4347–4354 | 2010 Jun 25 |
| Assessment of microcystin purity using charged aerosol detection | Edwards, C.; Lawton, L. A. | <i>J. Chromatogr., A.</i> 1217 (32), 5233–5238 | 2010 Aug 6 |
| Analysis of lycopene geometrical isomers in biological microsamples by liquid chromatography with coulometric array detection | Ferruzzi, M. G.; Nguyen, M. L.; Sander, L. C.; Rock, C. L.; Schwartz, S. J. | <i>J. Chromatogr., B: Biomed. Sci. Appl.</i> 760 (2), 289–299 | 2001 Sep 5 |
| Charged aerosol detection to characterize components of dispersed-phase formulations | Fox, C. B.; Sivananthan, S. J.; Mikasa, T. J.; Lin, S.; Parker, S. C. | <i>Adv. Colloid Interface Sci.</i> 199–200, 59–65 | 2013 Nov |
| HPLC with charged aerosol detection for the measurement of natural products | Fukushima, K.; Kanedai, Y.; Hirose, K.; Matsumoto, T.; Hashiguchi, K.; Senda, M.; et al. | <i>Chromatography 27 (Suppl. 1)</i> , 83–86 | 2006 |
| Determination of heterocyclic aromatic amines in beef extract, cooked meat and rat urine by liquid chromatography with coulometric electrode array detection | Gerbl, U.; Cichna, M.; Zsivkovits, M.; Knasmüller, S.; Sontag, G. | <i>J. Chromatogr., B: Anal. Technol. Biomed. Life Sci.</i> 802 (1), 107–113 | 2004 Mar 25 |
| Determination of macrolide antibiotics in porcine and bovine urine by high-performance liquid chromatography coupled to coulometric detection | González de la Huebra, M. J.; Vincent, U.; Bordin, G.; Rodríguez, A. R. | <i>Anal. Bioanal. Chem.</i> 382 (2), 433–439 | 2005 May |
| Development and validation of HPLC-DAD-CAD-MS3 method for qualitative and quantitative standardization of polyphenols in <i>Agrimoniae eupatoriae herba</i> (Ph. Eur) | Granica, S.; Krupa, K.; Klebowska, A.; Kiss, A. K. | <i>J. Pharm. Biomed. Anal.</i> 86, 112–122 | 2013 Dec |
| Total reducing capacity of fresh sweet peppers and five different Italian pepper recipes | Greco, L.; Riccio, R.; Bergero, S.; Del Re, A. A. M.; Trevisan, M. | <i>Food Chem.</i> 103 (4), 1127–1133 | 2007 Jan |
| Urinary 3-(3,5-dihydroxyphenyl)-1-propanoic acid, an alkylresorcinol metabolite, is a potential biomarker of whole-grain intake in a U.S. population | Guymon, L. A.; Adlercreutz, H.; Koskela, A.; Li, L.; Beresford, S. A.; Lampe, J. W. | <i>J. Nutr.</i> 138 (10), 1957–1962 | 2008 Oct |
| Multidimensional LC x LC analysis of phenolic and flavone natural antioxidants with UV-electrochemical coulometric and MS detection | Hájek, T.; Skeríková, V.; Cesla, P.; Vynuchalová, K.; Jandera, P. | <i>J. Sep. Sci.</i> 31 (19), 3309–3328 | 2008 Oct |
| Determination of the urinary aglycone metabolites of vitamin K by HPLC with redox-mode electrochemical detection | Harrington, D. J.; Soper, R.; Edwards, C.; Savidge, G. F.; Hodges, S. J.; Shearer, M. J. | <i>J. Lipid Res.</i> 46 (5), 1053–1060 | 2005 May |



Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)

Peer Reviewed Journals: HPLC and UHPLC Methods

Food, Nutrition, Natural Products, and Supplements

| Title | Authors | Publication | Publication Date |
|--|---|---|------------------|
| Bioavailability and antioxidant effect of epigallocatechin gallate administered in purified form versus as green tea extract in healthy individuals | Henning, S. M.; Niu, Y.; Liu, Y.; Lee, N. H.; Hara, Y.; Thames, G. D.; Minutti, R. R.; Carpenter, C. L.; Wang, H.; Heber, D. | <i>J. Nutr. Biochem.</i> 16 (10), 610–616 | 2005 Oct |
| Procyanidin dimer B₂ [epicatechin-(4beta-8)-epicatechin] in human plasma after the consumption of a flavanol-rich cocoa | Holt, R. R.; Lazarus, S. A.; Sullards, M. C.; Zhu, Q. Y.; Schramm, D. D.; Hammerstone, J. F.; Fraga, C. G.; Schmitz, H. H.; Keen, C. L. | <i>Am. J. Clin. Nutr.</i> 76 (4), 798–804 | 2002 Oct |
| Effects of natural (RRR α-tocopherol acetate) or synthetic (all-rac α-tocopherol acetate) vitamin E supplementation on reproductive efficiency in beef cows | Horn, M.; Gunn, P.; Van Emon, M.; Lemenager, R.; Burgess, J.; Pyatt, N. A.; Lake, S. L. | <i>J. Anim. Sci. (Savoy, IL, U.S.)</i> 88 (9), 3121–3127 | 2010 Sep |
| RP-HPLC analysis of phenolic compounds and flavonoids in beverages and plant extracts using a CoulArray detector | Jandera, P.; Skeifíková, V.; Rehová, L.; Hájek, T.; Baldríanová, L.; Skopová, G.; Kellner, V.; Horna, A. | <i>J. Sep. Sci.</i> 28 (9–10), 1005–1022 | 2005 Jun |
| A new application of charged aerosol detection in liquid chromatography for the simultaneous determination of polar and less polar ginsenosides in ginseng products | Jia, S.; Li, J.; Yunusova, N.; Park, J. H.; Kwon, S. W.; Lee, J. | <i>Phytochem. Anal.</i> 24 (4), 374–380 | 2013 Jul–Aug |
| A combination of aspirin and γ-tocopherol is superior to that of aspirin and α-tocopherol in anti-inflammatory action and attenuation of aspirin-induced adverse effects | Jiang, Q.; Moreland, M.; Ames, B. N.; Yin, X. | <i>J. Nutr. Biochem.</i> 20 (11), 894–900 | 2009 Nov |
| HPLC analysis of rosmarinic acid in feed enriched with aerial parts of <i>Prunella vulgaris</i> and its metabolites in pig plasma using dual-channel coulometric detection | Jirovský, D.; Kosina, P.; Myslíňová, M.; Stýskála, J.; Ulrichová, J.; Simánek V. | <i>J. Agric. Food Chem.</i> 55 (19), 7631–7637 | 2007 Sep 19 |
| Molar absorptivities and reducing capacity of pyranoanthocyanins and other anthocyanins | Jordheim, M.; Aaby, K.; Fossen, T.; Skrede, G.; Andersen, Ø. M. | <i>J. Agric. Food Chem.</i> 55 (26), 10591–10598 | 2007 Dec 26 |
| Sensitive electrochemical detection method for alpha-acids, beta-acids and xanthohumol in hops (<i>Humulus lupulus</i> L.) | Kac, J.; Vovk, T. | <i>J. Chromatogr., B: Anal. Technol. Biomed. Life Sci.</i> 850 (1–2), 531–537 | 2007 May 1 |
| Determination of phenolic compounds and hydroxymethylfurfural in meads using high performance liquid chromatography with coulometric-array and UV detection | Kahoun, D.; Rezková, S.; Veskrnová, K.; Králůvský, J.; Holcapek, M. | <i>J. Chromatogr., A</i> 1202 (1), 19–33 | 2008 Aug 15 |
| Analysis of terpene lactones in a Ginkgo leaf extract by high-performance liquid chromatography using charged aerosol detection | Kakigi, Y.; Mochizuki, N.; Icho, T.; Hakamatsuka, T.; Goda, Y. | <i>Biosci., Biotechnol., Biochem.</i> 74 (3), 590–594 | 2010 |
| Linear aglycones are the substrates for glycosyltransferase DesVII in methymycin biosynthesis: analysis and implications | Kao, C.; Borisova, S.; Kim, H.; Liu, H. | <i>J. Am. Chem. Soc.</i> 128 (17), 5606–5607 | 2006 May 3 |



Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)

Peer Reviewed Journals: HPLC and UHPLC Methods

Food, Nutrition, Natural Products, and Supplements

| Title | Authors | Publication | Publication Date |
|---|---|--|------------------|
| Antioxidant-rich food intakes and their association with blood total antioxidant status and vitamin C and E levels in community-dwelling seniors from the Quebec longitudinal study NuAge | Khalil, A.; Gaudreau, P.; Cherki, M.; Wagner, R.; Tessier, D. M.; Fulop, T.; Shatenstein, B. | <i>Exp. Gerontol.</i> 46 (6), 475–481 | 2011 Jun |
| Certification of a pure reference material for the ginsenoside Rg1 | Kim, D.; Chang, J.; Sohn, H.; Cho, B.; Ko, S.; Nho, K.; Jang, D.; Lee, S. | <i>Accredit. Qual. Assur.</i> 15 (2), 81–87 | 2009 Sep |
| Optimization of pressurized liquid extraction for spicatoside A in <i>Liriope platyphylla</i> | Kim, S. H.; Kim, H. K.; Yang, E. S.; Lee, K. Y.; Kim, S. D.; Kim, Y. C.; Sung, S. H. | <i>Sep. Purif. Technol.</i> 71 (2), 168–172 | 2010 |
| Production of surfactin and iturin by <i>Bacillus licheniformis</i> N1 responsible for plant disease control activity | Kong, H. G.; Kim, J. C.; Choi, G. J.; Lee, K. Y.; Kim, H. J.; Hwang, E. C.; Moon, B. J.; Lee, S. W. | <i>Plant Pathol. J.</i> 26 (2), 170–177 | 2010 |
| Transepithelial transport of microbial metabolites of quercetin in intestinal Caco-2 cell monolayers | Konishi, Y. | <i>J. Agric. Food Chem.</i> 53 (3), 601–607 | 2005 Feb 9 |
| Absorption and bioavailability of artemillin C in rats after oral administration | Konishi, Y.; Hitomi, Y.; Yoshida, M.; Yoshioka, E. | <i>J. Agric. Food Chem.</i> 53 (26), 9928–9933 | 2005 Dec 28 |
| Pharmacokinetic study of caffeic and rosmarinic acids in rats after oral administration | Konishi, Y.; Hitomi, Y.; Yoshida, M.; Yoshioka, E. | <i>J. Agric. Food Chem.</i> 53 (12), 4740–4746 | 2005 Jun 15 |
| Intestinal absorption of p-coumaric and gallic acids in rats after oral administration | Konishi, Y.; Hitomi, Y.; Yoshioka, E. | <i>J. Agric. Food Chem.</i> 52 (9), 2527–2532 | 2004 May 5 |
| Microbial metabolites of ingested caffeic acid are absorbed by the monocarboxylic acid transporter (MCT) in intestinal Caco-2 cell monolayers | Konishi, Y.; Kobayashi, S. | <i>J. Agric. Food Chem.</i> 52 (21), 6418–6424 | 2004 Oct 20 |
| Transepithelial transport of rosmarinic acid in intestinal Caco-2 cell monolayers | Konishi, Y.; Kobayashi, S. | <i>Biosci., Biotechnol., Biochem.</i> 69 (3), 583–591 | 2005 Mar |
| Effects of various doses of selenite on stinging nettle (<i>Urtica dioica</i> L.) | Krystofova, O.; Adam, V.; Babula, P.; Zehnalek, J.; Beklova, M.; Havel, L.; Kizek, R. | <i>Int. J. Environ. Res. Public Health</i> 7 (10), 3804–3815 | 2010 Oct |
| Biofortified cassava increases β-carotene and vitamin A concentrations in the TAG-rich plasma layer of American women | La Frano, M. R.; Woodhouse, L. R.; Burnett, D. J.; Burri, B. J. | <i>Br. J. Nutr.</i> 110 (2), 310–320 | 2013 Jul 28 |
| Chlorogenic acid is absorbed in its intact form in the stomach of rats | Lafay, S.; Gil-Izquierdo, A.; Manach, C.; Morand, C.; Besson, C.; Scalbert, A. | <i>J. Nutr.</i> 136 (5), 1192–1197 | 2006 May |
| Determination of 4-ethylcatechol in wine by high-performance liquid chromatography-coulometric electrochemical array detection | Larcher, R.; Nicolini, G.; Bertoldi, D.; Nardin, T. | <i>Anal. Chim. Acta</i> 609 (2), 235–240 | 2008 Feb 25 |
| Determination of volatile phenols in wine using high-performance liquid chromatography with a coulometric array detector | Larcher, R.; Nicolini, G.; Puecher, C.; Bertoldi, D.; Moser, S.; Favaro, G. | <i>Anal. Chim. Acta</i> 582 (1), 55–60 | 2007 Jan 16 |



Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)

Peer Reviewed Journals: HPLC and UHPLC Methods

Food, Nutrition, Natural Products, and Supplements

| Title | Authors | Publication | Publication Date |
|---|---|---|------------------|
| Acute, quercetin-induced reductions in blood pressure in hypertensive individuals are not secondary to lower plasma angiotensin-converting enzyme activity or endothelin-1: nitric oxide | Larson, A.; Witman, M. A. H.; Guo, Y.; Ives, S.; Richardson, R. S.; Bruno, R. S.; Jalili, T.; Symons, J. D. | <i>Nutr. Res. (N. Y., NY, U.S.)</i> 32 (8), 557–564 | 2012 Aug |
| High-performance liquid chromatography method for the determination of folic acid in fortified food products | Lebiedzinska, A.; Dałbrowska, M.; Szefer, P.; Marszał M. | <i>Toxicol. Mech. Methods</i> 18 (6), 463–467 | 2008 Jul |
| Reversed-phase high-performance liquid chromatography method with coulometric electrochemical and ultraviolet detection for the quantification of vitamins B(1) (thiamine), B(6) (pyridoxamine, pyridoxal and pyridoxine) and B(12) in animal and plant foods | Lebiedzinska, A.; Marszał, M. L.; Kuta, J.; Szefer, P. | <i>J. Chromatogr., A</i> 1173 (1–2), 71–80 | 2007 Nov 30 |
| An improved method for the determination of green and black tea polyphenols in biomatrices by high-performance liquid chromatography with coulometric array detection | Lee, M. J.; Prabhu, S.; Meng, X.; Li, C.; Yang, C. S. | <i>Anal. Biochem.</i> 279 (2), 164–169 | 2000 Mar 15 |
| Characterisation, extraction efficiency, stability and antioxidant activity of phytonutrients in <i>Angelica keiskei</i> | Li, L.; Aldini, G.; Carini, M.; Chen, C. Y. O.; Chun, H.; Cho, S.; Park, K.; Correa, C. R.; Russell, R. M.; Blumberg, J. B.; Yeum, K. | <i>Food Chem.</i> 115 (1), 227–232 | 2009 Jul |
| Vitamin A equivalence of the β-carotene in β-carotene-biofortified maize porridge consumed by women | Li, S.; Nugroho, A.; Rocheford, T.; White, W. S. | <i>Am. J. Clin. Nutr.</i> 92 (5), 1105–1112 | 2010 Nov |
| Phase IIa chemoprevention trial of green tea polyphenols in high-risk individuals of liver cancer: modulation of urinary excretion of green tea polyphenols and 8-hydroxydeoxyguanosine | Luo, H.; Tang, L.; Tang, M.; Billam, M.; Huang, T.; Yu, J.; Wei, Z.; Liang, Y.; Wang, K.; Zhang, Z. Q.; Zhang, L.; Wang, J. S. | <i>Carcinogenesis</i> 27 (2), 262–268 | 2006 Feb |
| Determination of four water-soluble compounds in <i>Salvia miltiorrhiza Bunge</i> by high-performance liquid chromatography with a coulometric electrode array system | Ma, L.; Zhang, X.; Guo, H.; Gan, Y. | <i>J. Chromatogr., B: Anal. Technol. Biomed. Life Sci.</i> 833 (2), 260–263 | 2006 Apr 3 |
| Effect of green tea powder (<i>Camellia sinensis</i> L. cv. Benifuuki) particle size on O-methylated EGCG absorption in rats. The Kakegawa Study | Maeda-Yamamoto, M.; Ema, K.; Tokuda, Y.; Monobe, M.; Tachibana, H.; Sameshima, Y.; Kuriyama, S. | <i>Cytotechnology</i> 63 (2), 171–179 | 2011 Mar |
| Supplementation of a γ-tocopherol-rich mixture of tocopherols in healthy men protects against vascular endothelial dysfunction induced by postprandial hyperglycemia | Mah, E.; Noh, S. K.; Ballard, K. D.; Park, H. J.; Volek, J. S.; Bruno, R. S. | <i>J. Nutr. Biochem.</i> 24 (1), 196–203 | 2013 Jan |



Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)

Peer Reviewed Journals: HPLC and UHPLC Methods

Food, Nutrition, Natural Products, and Supplements

| Title | Authors | Publication | Publication Date |
|--|---|---|------------------|
| Mediterranean diet reduces endothelial damage and improves the regenerative capacity of endothelium | Marin, C.; Ramirez, R.; Delgado-Lista, J.; Yubero-Serrano, E. M.; Perez-Martinez, P.; Carracedo, J.; Garcia-Rios, A.; Rodriguez, F.; Gutierrez-Mariscal, F. M.; Gomez, P.; Perez-Jimenez, F.; Lopez-Miranda, J. | <i>Am. J. Clin. Nutr.</i> 93 (2), 267–274 | 2011 Feb |
| Photodiode array (PDA) and other detection methods in HPLC of plant metabolites | Markowski, W.; Waksmundzka-Hajnos, M. | Chapter 13 in <i>High Performance Liquid Chromatography in Phytochemical Analysis</i> , Chromatographic Science Series, Markowski, W., Sherma, J., Eds.; Taylor & Francis Group, LLC: Boca Raton, FL; 331–350 | 2010 Nov |
| Determination of water-soluble vitamins in infant milk and dietary supplement using a liquid chromatography on-line coupled to a corona-charged aerosol detector | Márquez-Sillero, I.; Cárdenas, S.; Valcárcel, M. | <i>J. Chromatogr., A.</i> 1313C, 253–258 | 2013 Oct 25 |
| Sensitive high-performance liquid chromatographic method using coulometric electrode array detection for measurement of phytoestrogens in dried blood spots | Melby, M. K.; Watanabe, S.; Whitten, P. L.; Worthman, C. M. | <i>J. Chromatogr., B: Anal. Technol. Biomed. Life Sci.</i> 826 (1–2), 81–90 | 2005 Nov 5 |
| Phenolic acids from beer are absorbed and extensively metabolized in humans | Nardini, M.; Natella, F.; Scaccini, C.; Ghiselli, A. | <i>J. Nutr. Biochem.</i> 17 (1), 14–22 | 2006 Jan |
| High-performance liquid chromatography analysis of plant saponins: An update 2005-2010 | Negi, J. S.; Singh, P.; Pant, G. J.; Rawat, M. S. | <i>Pharmacogn. Rev.</i> 5 (10), 155–158 | 2011 Jul |
| Physicochemical effect of pH and antioxidants on mono- and triglutamate forms of 5-methyltetrahydrofolate, and evaluation of vitamin stability in human gastric juice: Implications for folate bioavailability | Ng, X.; Lucock, M.; Veysey, M. | <i>Food Chem.</i> 106 (1), 200–210 | 2008 Jan |
| Practical preparation of lacto-N-biose I, a candidate for the bifidus factor in human milk | Nishimoto, M.; Kitaoka, M. | <i>Biosci., Biotechnol., Biochem.</i> 71 (8), 2101-2104 | 2007 Aug |
| Hydrophilic interaction liquid chromatography—charged aerosol detection as a straightforward solution for simultaneous analysis of ascorbic acid and dehydroascorbic acid | Nováková, L.; Solichová, D.; Solich, P. | <i>J. Chromatogr., A.</i> 1216 (21), 4574–4581 | 2009 May 22 |



Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)

Peer Reviewed Journals: HPLC and UHPLC Methods

Food, Nutrition, Natural Products, and Supplements

| Title | Authors | Publication | Publication Date |
|--|---|---|------------------|
| No effect on adenoma formation in Min mice after moderate amount of flaxseed | Oikarinen, S.; Heinonen, S. M.; Nurmi, T.; Adlercreutz, H.; Mutanen, M. | <i>Eur. J. Nutr.</i> 44 (5), 273–280 | 2005 Aug |
| Measurement of isoflavones using liquid chromatography with multi-channel coulometric electrochemical detection | Ouchi, K.; Gamache, P.; Acworth, I.; Watanabe, S. | <i>BioFactors.</i> 22 (1–4), 353–356 | 2004 |
| Quantitation of clovamide-type phenylpropenoic acid amides in cells and plasma using high-performance liquid chromatography with a coulometric electrochemical detector | Park, J. B. | <i>J. Agric. Food Chem.</i> 53 (21), 8135–8140 | 2005 Oct 19 |
| Synthesis, HPLC measurement and bioavailability of the phenolic amide amkamide | Park, J. B. | <i>J. Chromatogr. Sci.</i> [Epub ahead of print] | 2013 May 27 |
| Synthesis of safflomide and its HPLC measurement in mouse plasma after oral administration | Park, J. B.; Chen, P. | <i>J. Chromatogr., B: Anal. Technol. Biomed. Life Sci.</i> 852 (1–2), 398–402 | 2007 Jun 1 |
| Determination of lignans in human plasma by liquid chromatography with coulometric electrode array detection | Peñalvo, J. L.; Nurmi, T.; Haajanen, K.; Al-Maharik, N.; Botting, N.; Adlercreutz, H. | <i>Anal. Biochem.</i> 332 (2), 384–393 | 2004 Sep 15 |
| Supercritical antisolvent fractionation of lignans from the ethanol extract of flaxseed | Perretti, G.; Virgili, C.; Troilo, A.; Marconi, O.; Regnicoli, G. F.; Fantozzi, P. | <i>J. Supercrit. Fluids</i> 75, 94–100 | 2013 Mar |
| Analysis of flavonoids in honey by HPLC coupled with coulometric electrode array detection and electrospray ionization mass spectrometry | Petrus, K.; Schwartz, H.; Sontag, G. | <i>Anal. Bioanal. Chem.</i> 400 (8), 2555–2563 | 2011 Jun |
| High-dose supplementation with natural α-tocopherol does neither alter the pharmacodynamics of atorvastatin nor its phase I metabolism in guinea pigs | Podszun, M. C.; Grebenstein, N.; Hofmann, U.; Frank, J. | <i>Toxicol. Appl. Pharmacol.</i> 266 (3), 452–458 | 2013 Feb 1 |
| Application of high-performance liquid chromatography with charged aerosol detection for universal quantitation of undeclared phosphodiesterase-5 inhibitors in herbal dietary supplements | Poplawska, M.; Blazewicz, A.; Bukowska, K.; Fijalek, Z. | <i>J. Pharm. Biomed. Anal.</i> 84, 232–243 | 2013 Oct |
| Isolation and analysis of ginseng: advances and challenges | Qi, L.; Wang, C.; Yuan, C. | <i>Nat. Prod. Rep.</i> 28 (3), 467–495 | 2011 Mar |
| Folate analysis in complex food matrices: Use of a recombinant Arabidopsis γ-glutamyl hydrolase for folate deglutamylation | Ramos-Parra, P. A.; Urrea-López, R.; Diaz de la Garza, R. I. | <i>Food Res. Int.</i> 54 (1), 177–185 | 2013 Nov |
| Optimisation of gradient HPLC analysis of phenolic compounds and flavonoids in beer using a coularray detector | Rehová, L.; Skeríková, V.; Jandera, P. | <i>J. Sep. Sci.</i> 27 (15–16), 1345–1359 | 2004 Nov |
| Chiral separation of (+)/(-)-catechin from sulfated and glucuronidated metabolites in human plasma after cocoa consumption | Ritter, C.; Zimmermann, B. F.; Galensa, R. | <i>Anal. Bioanal. Chem.</i> 397 (2), 723–730 | 2010 May |



Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)

Peer Reviewed Journals: HPLC and UHPLC Methods

Food, Nutrition, Natural Products, and Supplements

| Title | Authors | Publication | Publication Date |
|---|--|---|------------------|
| Analysis of alkylresorcinols in cereal grains and products using ultrahigh-pressure liquid chromatography with fluorescence, ultraviolet, and CoulArray electrochemical detection | Ross, A. B. | <i>J. Agric. Food Chem.</i> 60 (36), 8954–8962 | 2012 Sep 12 |
| Rapid and sensitive analysis of alkylresorcinols from cereal grains and products using HPLC-CoulArray-based electrochemical detection | Ross, A. B.; Kochhar, S. | <i>J. Agric. Food Chem.</i> 57 (12), 5187–5193 | 2009 Jun 24 |
| Analysis of soy isoflavone plasma levels using HPLC with coulometric detection in postmenopausal women | Saracino, M. A.; Raggi, M. A. | <i>J. Pharm. Biomed. Anal.</i> 53 (3), 682–687 | 2010 Nov 2 |
| A biosynthetic pathway for BE-7585A, a 2-thiosugar-containing angucycline-type natural product | Sasaki, E.; Ogasawara, Y.; Liu, H. W. | <i>J. Am. Chem. Soc.</i> 132 (21), 7405–7417 | 2010 Jun 2 |
| The senescence-accelerated mouse-prone 8 is not a suitable model for the investigation of cardiac inflammation and oxidative stress and their modulation by dietary phytochemicals | Schiborr, C.; Schwamm, D.; Kocher, A.; Rimbach, G.; Eckert, G. P.; Frank, J. | <i>Pharmacol. Res.</i> 74, 113–120 | 2013 Aug |
| Comprehensive impurity profiling of nutritional infusion solutions by multidimensional off-line reversed-phase liquid chromatography × hydrophilic interaction chromatography-ion trap mass-spectrometry and charged aerosol detection with universal calibration | Schiesel, S.; Lämmerhofer, M.; Lindner, W. | <i>J. Chromatogr., A.</i> 1259, 100–10 | 2012 Oct 12 |
| The effect of α-tocopherol supplementation on training-induced elevation of S100B protein in sera of basketball players | Schulpis, K. H.; Moukas, M.; Parthimos, T.; Tsakiris, T.; Parthimos, N.; Tsakiris, S. | <i>Clin. Biochem.</i> 40 (12), 900–906 | 2007 Aug |
| Determination of secoisolariciresinol, lariciresinol and isolariciresinol in plant foods by high performance liquid chromatography coupled with coulometric electrode array detection | Schwartz, H.; Sontag, G. | <i>J. Chromatogr., B: Anal. Technol. Biomed. Life Sci.</i> 838 (2), 78–85 | 2006 Jul 11 |
| Assessment of probiotic strains ability to reduce the bioaccessibility of aflatoxin M 1 in artificially contaminated milk using an in vitro digestive model | Serrano-Niño, J. C.; Cavazos-Garduño, A.; Hernandez-Mendoza, A.; Applegate, B.; Ferruzzi, M. G.; San Martin-González, M. F.; García, H. S. | <i>Food Control</i> 31 (1), 202–207 | 2013 May |
| Intestinal uptake of quercetin-3-glucoside in rats involves hydrolysis by lactase phlorizin hydrolase | Sesink, A. L.; Arts, I. C.; Faassen-Peters, M.; Hollman, P. C. | <i>J. Nutr.</i> 133 (3), 773–776 | 2003 Mar |
| Quercetin glucuronides but not glucosides are present in human plasma after consumption of quercetin-3-glucoside or quercetin-4'-glucoside | Sesink, A. L.; O'Leary, K. A.; Hollman, P. C. | <i>J. Nutr.</i> 131 (7), 1938–1941 | 2001 Jul |
| Co-administration of quercetin and catechin in rats alters their absorption but not their metabolism | Silberberg, M.; Morand, C.; Manach, C.; Scalbert, A.; Remesy, C. | <i>Life Sci.</i> 77 (25), 3156–3167 | 2005 Nov 4 |
| Nutritional status is altered in the self-neglecting elderly | Smith, S. M.; Mathews Oliver, S. A.; Zwart, S. R.; Kala, G.; Kelly, P. A.; Goodwin, J. S.; Dyer, C. B. | <i>J. Nutr.</i> 136 (10), 2534–2541 | 2006 Oct |



Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)

Peer Reviewed Journals: HPLC and UHPLC Methods

Food, Nutrition, Natural Products, and Supplements

| Title | Authors | Publication | Publication Date |
|--|--|--|------------------|
| Binding of heterocyclic aromatic amines by lactic acid bacteria: results of a comprehensive screening trial | Stidl, R.; Sontag, G.; Koller, V.; Knasmüller, S. | <i>Mol. Nutr. Food Res.</i> 52 (3), 322–329 | 2008 Mar |
| Direct separation and detection of biogenic amines by ion-pair liquid chromatography with chemiluminescent nitrogen detector | Sun, J.; Guo, H. X.; Semin, D.; Cheetham, J. | <i>J. Chromatogr., A</i> 1218 (29), 4689–4697 | 2011 Jul 22 |
| Rapid purification method for fumonisin B1 using centrifugal partition chromatography | Szekeres, A.; Lorántfy, L.; Bencsik, O.; Kecskeméti, A.; Szécsi, Á.; Mesterházy, Á.; Vágvölgyi, C. | <i>Food Addit. Contam.</i> 30 (1), 147–155 | 2013 |
| Determination of coenzyme Q10 in over-the-counter dietary supplements by high-performance liquid chromatography with coulometric detection | Tang, P. H. | <i>J. AOAC Int.</i> 89 (1), 35–39 | 2006 Jan–Feb |
| α-Tocopherol supplementation restores the reduction of erythrocyte glucose-6-phosphate dehydrogenase activity induced by forced training | Tsakiris, S.; Reclus, G. J.; Parthimos, T.; Tsakiris, T.; Parthimos, N.; Schulpis, K. H. | <i>Pharmacol. Res.</i> 54 (5), 373–379 | 2006 Nov |
| Tissue distribution of isoflavones in ewes after consumption of red clover silage | Urpi-Sarda, M.; Morand, C.; Besson, C.; Kraft, G.; Viala, D.; Scalbert, A.; Besle, J. M.; Manach, C. | <i>Arch. Biochem. Biophys.</i> 476 (2), 205–210 | 2008 Aug 15 |
| Performance evaluation of charged aerosol and evaporative light scattering detection for the determination of ginsenosides by LC | Wang, L.; He, W. S.; Yan, H. X.; Jiang, Y.; Bi, K. S.; Tu, P. F. | <i>Chromatographia</i> 70 (3–4), 603–608 | 2009 Aug |
| Catechins are bioavailable in men and women drinking black tea throughout the day | Warden, B. A.; Smith, L. S.; Beecher, G. R.; Balentine, D. A.; Clevidence, B. A. | <i>J. Nutr.</i> 131 (6), 1731–1737 | 2001 Jun |
| Identification and quantification of polyphenol phytoestrogens in foods and human biological fluids | Wilkinson, A. P.; Wähälä, K.; Williamson, G. | <i>J. Chromatogr., B: Anal. Technol. Biomed. Life Sci.</i> 777 (1–2), 93–109 | 2002 Sep 25 |
| Bioavailability and pharmacokinetics of caffeoylquinic acids and flavonoids after oral administration of Artichoke leaf extracts in humans | Wittemer, S. M.; Ploch, M.; Windeck, T.; Müller, S. C.; Drewelow, B.; Derendorf, H.; Veit, M. | <i>Phytomedicine</i> 12 (1–2), 28–38 | 2005 Jan |
| Validated method for the determination of six metabolites derived from artichoke leaf extract in human plasma by high-performance liquid chromatography-coulometric-array detection | Wittemer, S. M.; Veit, M. | <i>J. Chromatogr., B: Anal. Technol. Biomed. Life Sci.</i> 793 (2), 367–375 | 2003 Aug 15 |
| HPLC in natural product analysis: The detection issue | Wolfender, J. L. | <i>Planta Med.</i> 75 (07), 719–734 | 2009 Jun |
| Simultaneous determination of isoflavones and bisphenol A in rat serum by high-performance liquid chromatography coupled with coulometric array detection | Yasuda, S.; Wu, P. S.; Hattori, E.; Tachibana, H.; Yamada, K. | <i>Biosci., Biotechnol., Biochem.</i> 68 (1), 51–58 | 2004 Jan |
| Impurities from polypropylene microcentrifuge tubes as a potential source of interference in simultaneous analysis of multiple lipid-soluble antioxidants by HPLC with electrochemical detection | Yen, H. C.; Hsu, Y. T. | <i>Clin. Chem. Lab. Med.</i> 42 (4), 390–395 | 2004 Apr |



Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)

Peer Reviewed Journals: HPLC and UHPLC Methods

Natural Products and Supplements

| Title | Authors | Publication | Publication Date |
|--|--|---|------------------|
| Simultaneous determination of triterpenoid saponins from <i>pulsatilla koreana</i> using high performance liquid chromatography coupled with a charged aerosol detector (HPLC-CAD) | Yeom, H.; Suh, J. H.; Youm, J. R.; Han, S. B. | <i>Bull. Korean Chem. Soc.</i> 31 (5), 1159–1164 | 2010 |
| DPPH radical scavenging activities of 31 flavonoids and phenolic acids and 10 extracts of Chinese materia medica | Yuan, Y.; Chen, C.; Yang, B.; Kusu, F.; Kotani, A. | <i>Zhongguo Zhongyao Zazhi</i> 34 (13), 1695–1700 | 2009 Jul |
| Determination of residual clenbuterol in pork meat and liver by HPLC with electrochemical detection | Zhang, X. Z.; Gan, Y. R.; Zhao, F. N. | <i>Yaoxue Xuebao</i> 39 (4), 276–280 | 2004 Apr |
| Identification of equol producers in a Japanese population by high-performance liquid chromatography with coulometric array for determining serum isoflavones | Zhao, J. H.; Sun, S. J.; Arao, Y.; Oguma, E.; Yamada, K.; Horiguchi, H.; Kayama, F. | <i>Phytomedicine</i> 13 (5), 304–309 | 2006 May |
| Simultaneous sampling of volatile and non-volatile analytes in beer for fast fingerprinting by extractive electrospray ionization mass spectrometry | Zhu, L.; Hu, Z.; Gamez, G.; Law, W. S.; Chen, H.; Yang, S.; Chingin, K.; Balabin, R. M.; Wang, R.; Zhang, T.; Zenobi, R. | <i>Anal. Bioanal. Chem.</i> 398 (1), 405–413 | 2010 Sep |
| Comparison of various easy-to-use procedures for extraction of phenols from apricot fruits | Zitka, O.; Sochor, J.; Rop, O.; Skalickova, S.; Sobrova, P.; Zehnalek, J.; Beklova, M.; Krska, B.; Adam, V.; Kizek, R. | <i>Molecules</i> 16 (4), 2914–2936 | 2011 Apr 4 |





Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)

Lipids

Peer Reviewed Journals: HPLC and UHPLC Methods

| Title | Authors | Publication | Publication Date |
|--|---|--|------------------|
| Development of analytical procedures to study changes in the composition of meat phospholipids caused by induced oxidation | Cascone, A.; Eerola, S.; Ritieni, A.; Rizzo, A. | <i>J. Chromatogr., A</i> 1120 (1–2), 211–220 | 2006 Jul 7 |
| Evaporative light scattering and charged aerosol detector. | Chaminade, P. | Chapter 5. In <i>Hyphenated and Alternative Methods of Detection in Chromatography</i> , Chromatographic Science Series; Shalliker, A., Ed.; Taylor & Francis Group, LLC: Boca Raton, FL.; 145–160 | 2012 |
| Simple and efficient profiling of phospholipids in phospholipase D-modified soy lecithin by HPLC with charged aerosol detection | Damjanovic, J.; Nakano, H.; Iwasaki, Y. | <i>J. Am. Oil Chem. Soc.</i> 90 (7), 951–957 | 2013 Jul |
| Discriminating olive and non-olive oils using HPLC-CAD and chemometrics | de la Mata-Espinosa, P.; Bosque-Sendra, J. M.; Bro, R.; Cuadros-Rodríguez, L. | <i>Anal. Bioanal. Chem.</i> 399 (6), 2083–2092 | 2011 Feb |
| Olive oil quantification of edible vegetable oil blends using triacylglycerols chromatographic fingerprints and chemometric tools | de la Mata-Espinosa, P.; Bosque-Sendra, J. M.; Bro, R.; Cuadros-Rodríguez, L. | <i>Talanta</i> 85 (1), 177–182 | 2011 Jul 15 |
| Quantification of triacylglycerols in olive oils using HPLC-CAD | de la Mata-Espinosa, P.; Bosque-Sendra, J.; Cuadros-Rodríguez, L. | <i>Food Analytical Methods</i> 4 (4), 574–581 | 2011 Dec |
| Quantification of pegylated phospholipids decorating polymeric microcapsules of perfluorooctyl bromide by reverse phase HPLC with a charged aerosol detector | Díaz-López, R.; Libong, D.; Tsapis, N.; Fattal, E.; Chaminade, P. | <i>J. Pharm. Biomed. Anal.</i> 48 (3), 702–707 | 2008 Nov 4 |
| Squalene emulsions for parenteral vaccine and drug delivery | Fox, C. B. | <i>Molecules</i> 14 (9), 3286–3312 | 2009 Sep 1 |
| Interactions between parenteral lipid emulsions and container surfaces | Gonyon, T.; Tomaso, A.; Kotha, P.; Owen, H.; Patel, D.; Carter, P.; Cronin, J.; Green, J. | <i>PDA J. Pharm. Sci. and Tech.</i> 67 (3), 247–254 | 2013 May–Jun |
| Composition analysis of positional isomers of phosphatidylinositol by high-performance liquid chromatography | Iwasaki, Y.; Masayama, A.; Mori, A.; Ikeda, C.; Nakano, H. | <i>J. Chromatogr., A</i> 1216 (32), 6077–6080 | 2009 Aug 7 |
| Determination of phospholipid and its degradation products in liposomes for injection by HPLC-charged aerosol detection (CAD) | Jiang, Q.; Yang, R.; Mei, X. | <i>Chinese Pharmaceutical Journal (Zhongguo Yaoxue Zazhi, Beijing, China)</i> 42 (23), 1794–1796 | 2007 |



Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)

Peer Reviewed Journals: HPLC and UHPLC Methods

Lipids

| Title | Authors | Publication | Publication Date |
|--|--|--|------------------|
| Rapid quantification of yeast lipid using microwave-assisted total lipid extraction and HPLC-CAD | Khoomrung, S.; Chumnanpuen, P.; Jansa-Ard, S.; Ståhlman, M.; Nookaew, I.; Borén, J.; Nielsen, J. | <i>Anal. Chem.</i> 85 (10), 4912–4919 | 2013 May 21 |
| A new liquid chromatography method with charge aerosol detector (CAD) for the determination of phospholipid classes. Application to milk phospholipids | Kiełbowicz, G.; Micek, P.; Wawrzencyk, C. | <i>Talanta</i> 105, 28–33 | 2013 Feb 15 |
| An LC method for the analysis of phosphatidylcholine hydrolysis products and its application to the monitoring of the acyl migration process | Kiełbowicz, G.; Smuga, D.; Gładkowski, W.; Chojnacka, A.; Wawrzencyk, C. | <i>Talanta</i> 94, 22–29 | 2012 May 30 |
| Separation of acylglycerols, FAME and FFA in biodiesel by size exclusion chromatography | Kittirattanapiboon, K.; Krisnangkura, K. | <i>Eur. J. Lipid Sci. Technol.</i> 110 (5), 422–427 | 2008 Mar 17 |
| Quantitation of triacylglycerols from plant oils using charged aerosol detection with gradient compensation | Lísa, M.; Lynen, F.; Holčápek, M.; Sandra, P. | <i>J. Chromatogr., A.</i> 1176 (1–2), 135–142 | 2007 Dec 28 |
| Quantitative study of the stratum corneum lipid classes by normal phase liquid chromatography: comparison between two universal detectors | Merle, C.; Laugel, C.; Chaminade, P.; Baillet-Guffroy, A. | <i>J. Liq. Chromatogr. Relat. Technol.</i> 33, 629–644 | 2010 Mar |
| The analysis of lipids via HPLC with a charged aerosol detector | Moreau, R. A. | <i>Lipids</i> 41 (7), 727–34 | 2006 Jul |
| Lipid analysis via HPLC with a charged aerosol detector | Moreau, R. A. | <i>Lipid Technol.</i> 21 (8–9), 191–194 | 2009 Oct 23 |
| Extraction and analysis of food lipids | Moreau, R. A.; Winkler-Moser, J. K. | Chapter 6 in <i>Methods of Analysis of Food Components and Additives</i> , Second Edition; Ötles, S., Ed.; Taylor & Francis Group, LLC: Boca Raton, FL.; 115–134 | 2011 Nov |
| Aerosol based detectors for the investigation of phospholipid hydrolysis in a pharmaceutical suspension formulation | Nair, L.; Werling, J. | <i>J. Pharm. Biomed. Anal.</i> 49 (1), 95–99 | 2009 Jan 15 |
| Structure/function relationships of adipose phospholipase A2 containing a cys-his-his catalytic triad | Pang, X. Y.; Cao, J.; Addington, L.; Lovell, S.; Battaile, K. P.; Zhang, Rao, J. L.; Dennis, E. A.; Moise, A. R. | <i>J. Biol. Chem.</i> 287 (42), 35260–35274 | 2012 Oct 12 |
| Simultaneous assessment of lipid classes and bile acids in human intestinal fluid by solid-phase extraction and HPLC methods | Persson, E.; Löfgren, L.; Hansson, G.; Abrahamsson, B.; Lennernäs, H.; Nilsson, R. | <i>J. Lipid Res.</i> 48 (1), 242–251 | 2007 Jan |



Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)

Peer Reviewed Journals: HPLC and UHPLC Methods

Lipids

| Title | Authors | Publication | Publication Date |
|--|---|---|------------------|
| The use of charged aerosol detection with HPLC for the measurement of lipids | Plante, M.; Bailey, B.; Acworth, I. | <i>Methods Mol. Biol.</i> (Totowa, NJ, U.S.) 579, 469–482 | 2009 |
| Comparison between charged aerosol detection and light scattering detection for the analysis of Leishmania membrane phospholipids | Ramos, R. G.; Libong, D.; Rakotomanga, M.; Gaudin, K.; Loiseau, P. M.; Chaminade, P. | <i>J. Chromatogr., A.</i> 1209 (1–2), 88–94 | 2008 Oct 31 |
| Authentication of geographical origin of palm oil by chromatographic fingerprinting of triacylglycerols and partial least square-discriminant analysis | Ruiz-Samblás, C.; Arrebola-Pascual, C.; Tres, A.; van Ruth, S.; Cuadros-Rodríguez, L. | <i>Talanta.</i> 116, 788–793 | 2013 Nov 15 |
| Simple and precise detection of lipid compounds present within liposomal formulations using a charged aerosol detector | Schönherr, C.; Touchene, S.; Wilser, G.; Peschka-Süss, R.; Francese, G. | <i>J. Chromatogr., A.</i> 1216 (5), 781–786 | 2009 Jan 30 |
| Determination of intralumenal individual bile acids by HPLC with charged aerosol detection | Vertzoni, M.; Archontaki, H.; Reppas, C. | <i>J. Lipid Res.</i> 49 (12), 2690–2695 | 2008 Dec |
| Neurolipids and the use of a charged aerosol detector | Waraska, J.; Acworth, I. | <i>Am. Biotechnol. Lab.</i> 26 (1), 12–13 | 2008 |





Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)

Technical Collateral: HPLC and UHPLC Methods

| Product Number | Technique | Title |
|----------------|------------|---|
| AB 119 | UV | Rapid Separation of Paclitaxel and Related Compounds in Paclitaxel Injection |
| AB 134 | MS | LC-MS Analysis of Anthocyanins in Bilberry Extract |
| AB 139 | UV | Separation of Schizandrin, Schizandrin A, and Schizandrin B in a Tablet Sample |
| AB 153 | UV | Save the Flavor – Robust Iso- α -Acids Assaying in Beer within Ten Minutes |
| AB 155 | UV | Monitor the Brewing Process with LC-Transformation of Hop alpha-Acids into Beer Iso-alpha-Acids |
| AN 109 | FLD | Determination of Glyphosate by Cation-Exchange Chromatography with Postcolumn Derivatization |
| AN 156 | UV | The Everlasting Paradigm-Keep Beer Tradition or Prevent Beer from a Skunky Off-Flavor? |
| AN 196 | FLD | Determination of Polycyclic Aromatic Hydrocarbons (PAHs) in Edible Oils by Donor-Acceptor Complex Chromatography (DACC)-HPLC with Fluorescent Detection |
| AN 207 | UV | Chromatographic Fingerprinting of Flos Chrysanthemi Using HPLC |
| AN 213 | UV/FLD | Determination of Polycyclic Aromatic Hydrocarbons (PAHs) in Tap Water Using on-Line Solid-Phase Extraction Followed by HPLC with UV and Fluorescence Detections |
| AN 216 | UV | Determination of Water- and Fat-Soluble Vitamins in Functional Waters by HPLC with UV-PDA Detection |
| AN 224 | UV | Determination of Melamine in Milk Powder by Reversed-Phase HPLC with UV Detection |
| AN 232 | UV | Determination of Anthraquinones and Stilbenes in Giant Knotweed Rhizome by HPLC with UV Detection |
| AN 236 | UV | Determination of Iodide and Iodate in Seawater and Iodized Table Salt by HPLC-UV Detection |
| AN 245 | UV | Fast Analysis of Dyes in Foods and Beverages |
| AN 251 | UV | Determination of Water- and Fat-Soluble Vitamins in Nutritional Supplements by HPLC with UV Detection |
| AN 252 | UV | HPLC Assay of Water-Soluble Vitamins, Fat-Soluble Vitamins, and a Preservative in Dry Syrup Multivitamin Formulation |
| AN 261 | UV | Sensitive Determination of Microcystins in Drinking and Environmental Waters |
| AN 264 | UV | Fast Determination of Anthocyanins in Pomegranate Juice |
| AN 266 | FLD | Determination of Sialic Acids Using UHPLC with Fluorescence Detection |
| AN 272 | FLD | Faster Yet Sensitive Determination of N-Methylcarbamates in Rice, Potato, and Corn by HPLC |
| AN 275 | UV | Sensitive Determination of Catechins in Tea by HPLC |
| AN 287 | UV | Two-Dimensional HPLC Combined with On-Line SPE for Determination of Sudan Dyes I-IV in Chili Oil |
| AN 292 | UV | Determination of Aniline and Nitroanilines in Environmental and Drinking Waters by On-Line SPE |
| AN 293 | CAD and UV | Steviol Glycoside Determination by HPLC with Charged Aerosol and UV Detections Using the Acclaim Trinity P1 Column |
| AN 299 | UV | HPLC Analysis of Six Active Components of Caulis Ionicerae Using a Phenyl-1 Column |
| AN 1008 | UV | Determination of Nitidine Chloride, Toddalolactone, and Chelerythrine Chloride by HPLC |



Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)

Technical Collateral: HPLC and UHPLC Methods

| Product Number | Technique | Title |
|----------------|-----------|--|
| AN 1020 | EC, UV | Chalcinoids and Bitter Acids in Beer by HPLC with UV and ECD |
| AN 1023 | UV | Determination of Sudan Dyes I-IV in Curry Paste |
| AN 1026 | CAD | Fatty Acid Esters at Low Nanogram Levels |
| AN 1027 | CAD | Ginseng |
| AN 1028 | CAD | Ginkgo biloba |
| AN 1029 | CAD | Black Cohosh |
| AN 1030 | CAD | Soy Saponins |
| AN 1032 | CAD | Unsaturated Fatty Acid: Arachidonic, Linoleic, Linolenic and Oleic Acids |
| AN 1033 | CAD | Corn Syrup |
| AN 1034 | CAD | Honey Sugars |
| AN 1035 | CAD | Phenolic Acids |
| AN 1036 | CAD | Water-Soluble Antioxidants: Ascorbic Acid, Glutathione and Uric Acid |
| AN 1037 | CAD | Artificial Sweeteners-Global Method |
| AN 1039 | CAD | Simultaneous Measurement of Glycerides (Mono-, Di- and Triglycerides) and Free Fatty Acids in Palm Oil |
| AN 1040 | CAD | Analysis of Commercially Available Products Containing Stevia |
| AN 1041 | CAD | Phytosterols |
| AN 1042 | UV | Rapid Separation of Anthocyanins in Cranberry and Bilberry Extracts Using a Core-Shell Particle Column |
| AN 1045 | UV | Determination of Phthalates in Drinking Water by UHPLC with UV Detection |
| AN 1046 | UV | Determination of Phenylurea Compounds in Tap Water and Bottled Green Tea |
| AN 1055 | CAD | Determination of Virginiamycin, Erythromycin, and Penicillin in Dried Distillers Grains with Solubles |
| AN 1063 | ECD | Targeted Analyses of Secondary Metabolites in Herbs, Spices, and Beverages Using a Novel Spectro-Electro Array Platform |
| AN 1064 | ECD | Product Authentication and Adulteration Determination Using a Novel Spectro-Electro Array Platform |
| AN 1067 | UV | Determination of Carbendazim in Orange Juice |
| AN 1069 | UV | Two-Dimensional HPLC Determination of Water-Soluble Vitamins in a Nutritional Drink |
| AN 1070 | UV | Determination of Inositol Phosphates in Dried Distillers Grains and Solubles |
| AN 20583 | UV | Determination of Catechins and Phenolic Acids in Red Wine by Solid Phase Extraction and HPLC |
| AN 20610 | UV | Fast Analysis of Coffee Bean Extracts Using a Solid Core HPLC Column |
| AN 20663 | CAD | Comparative Analysis of Cooking Oils Using a Solid Core HPLC Column |
| AN 20847 | CAD | Analysis of a Sports Beverage for Electrolytes and Sugars Using Multi-Mode Chromatography with Charged Aerosol Detection |



Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)

Technical Collateral: HPLC and UHPLC Methods

| Product Number | Technique | Title |
|----------------|-----------|--|
| AN 70158 | CAD | Novel Universal Approach for the Measurement of Natural Products in a Variety of Botanicals and Supplements |
| AN 70277 | CAD | Simultaneous Analysis of Glycerides and Fatty Acids in Palm Oil |
| AU 144 | UV | Determination of Hexavalent Chromium in Drinking Water Using Ion Chromatography |
| AU 170 | UV | Fast Determination of Vanillin and its Synthesis Precursor by HPLC |
| AU 182 | CAD | Measuring Lactose in Milk: A Validated Method |
| AU 184 | CAD, UV | Mogroside V Determination by HPLC with Charged Aerosol and UV Detections |
| CAN 106 | UV | Determination of the Punicalagins Found in Pomegranate by High Performance Liquid Chromatography |
| CAN 111 | CAD | Determination of Triterpenes in <i>Centella asiatica</i> (Gotu Kola) by HPLC-CAD |
| CAN 112 | CAD | Determination of Ginsenosides in Panax ginseng by HPLC-CAD |
| CAN 115 | FLD | Clean-Up and Analysis of Aflatoxins and Ochratoxin A in Herbs and Spices |
| LPN 2062 | MS | Profiling Analysis of 15 Prominent Naturally Occurring Phenolic Acids by LC-MS |
| LPN 2069 | FLD | Fast and Effective Determination of Aflatoxins in Grains or Food Using Accelerated Solvent Extraction followed by HPLC |
| LPN 2421 | UV | Achieving Maximum Productivity by Combining UHPLC with Advanced Chromatographic Techniques |
| LPN 2818 | CAD | Analysis of Fat-Soluble Vitamins and Antioxidants in Supplements by RP-HPLC |
| LPN 2870 | FLD | Benefits of High-Speed Wavelength Switching in UHPLC Methods Using Fluorescence Detection |
| LPN 2930 | CAD | Determination of the Composition of Natural Products by HPLC with Charged Aerosol Detection |
| LPN 2923 | CAD | Simple and Direct Analysis of Falcarinol and Other Polyacetylenic Oxylipins in Carrots by Reversed-Phase HPLC and Charged Aerosol Detection |
| LPN 2931 | CAD | Quantification of Underivatized Omega-3 and Omega-6 Fatty Acids in Foods by HPLC CAD |
| LPN 2932 | ECD | A Versatile Detector for the Sensitive and Selective Measurement of Numerous Fat-Soluble Vitamins and Antioxidants in Human Plasma and Plant Extracts |
| LPN 2934 | CAD | Sensitive Analysis of Commonly Used Artificial and Natural Sweeteners Including Stevia and Their Impurities and Degradation Products |
| LPN 2991 | CAD | Evaluation of Methods for the Characterization and Quantification of Polysorbates and Impurities Along with Other Surfactants and Emulsifiers Used in the Food and Pharmaceutical Industries |
| PN 70026 | CAD | Carbohydrate Analysis Using PAD, FLD, CAD and MS Detectors |
| PN 70037 | CAD | Sensitive HPLC Method for Triterpenoid Analysis Using Charged Aerosol Detection with Improved Resolution |
| PN 70055 | CAD | Direct Analysis of Surfactants using HPLC with Charged Aerosol Detection |
| PN 70138 | UV | Rapid Determination of Polyphenol Antioxidants in Green Tea and Cranberry Extract Using Core Shell Columns |
| PN 70538 | CAD | Analysis of Silicone Oils by HPLC-CAD |
| PN 70540 | CAD, ECD | Profiling <i>Hoodia</i> Extracts by HPLC with CAD, ECD, Principal Component Analysis |

Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)



References



Ion Chromatography References



Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)

Technical Collateral: Ion Chromatography Methods

| Product Number | Technique | Title |
|----------------|-----------------|--|
| AB 127 | IC-PAD | Determination of Carbohydrates in Fruit Juice Using Capillary High-Performance Anion-Exchange Chromatography |
| AB 135 | IC-SC | Determination of Anions and Organic Acids in Brewed Coffee Samples Using Capillary IC |
| AB 137 | IC-SC | Determination of Inorganic and Organic Acids in Apple and Orange Juice Samples Using Capillary IC |
| AN 25 | IC-SC | Determination of Inorganic Ions and Organic Acids in Non-Alcoholic Carbonated Beverages |
| AN 37 | IC-PAD | Determination of Iodide and Iodate in Soy- and Mil-Based Infant Formulas |
| AN 46 | IC-PAD | Ion Chromatography: A Versatile Technique for the Analysis of Beer |
| AN 54 | IC-PAD | Determination of Total and Free Sulfite in Foods and Beverages |
| AN 67 | IC-PAD | Determination of Plant-Derived Neutral Oligo- and Polysaccharides |
| AN 81 | IC-SC | Ion Chromatographic Determination of Oxyhalides and Bromide at Trace Level Concentrations in Drinking Water Using direct Injection |
| AN 82 | IC-PAD | Analysis of Fruit Juice Adulterated with Medium Invert Sugar from Beets |
| AN 87 | IC-PAD | Determination of Sugar Alcohols in Confections and Fruit Juices by High-Performance Anion-Exchange Chromatography with Pulsed Amperometric Detection |
| AN 101 | IC-SC | Trace Level Determination of Bromate in Ozonated Drinking Water Using Ion Chromatography |
| AN 112 | IC-UV | Determination of Nitrate and Nitrite in Meat Using High-Performance Anion-Exchange Chromatography |
| AN 121 | IC-SC | Analysis of Low Concentrations of Perchlorate in Drinking Water and Ground Water by Ion Chromatography |
| AN 123 | IC-SC | Determination of Inorganic Anions and Organic Acids in Fermentation Broths |
| AN 133 | IC-SC | Determination of Inorganic Anions in Drinking Water by Ion Chromatography |
| AN 136 | IC-SC and IC-UV | Determination of Inorganic Oxyhalide Disinfection Byproduct Anions and Bromide in Drinking Water Using Ion Chromatography with the Addition of a Postcolumn Reagent for Trace Bromate Analysis |
| AN 140 | IC-SC | Fast Analysis of Anions in Drinking Water by Ion Chromatography |
| AN 143 | IC-SC | Determination of Organic Acids in Fruit Juices |
| AN 149 | IC-SC | Determination of Chlorite, Bromate, Bromide, and Chlorate in Drinking Water by Ion Chromatography with an On-Line-Generated Postcolumn Reagent for Sub- $\mu\text{g/L}$ Bromate Analysis |
| AN 150 | IC-PAD | Determination of Amino Acids in Cell Cultures and Fermentation Broths |
| AN 154 | IC-SC | Determination of Inorganic Anions in Environmental Waters Using a Hydroxide-Selective Column |
| AN 155 | IC-PAD | Determination of Trans-Galactooligosaccharides in Foods by AOAC Method 2001.02 |



Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)

Technical Collateral: Ion Chromatography Methods

| Product Number | Technique | Title |
|----------------|------------------|---|
| AN 165 | IC-SC | Determination of Benzoate in Liquid Food Products by Reagent-Free Ion Chromatography |
| AN 167 | IC-SC | Determination of Trace Concentrations of Oxyhalides and Bromide in Municipal and Bottled Waters Using a Hydroxide-Selective Column with a Reagent-Free Ion Chromatography System |
| AN 168 | IC-UV | Determination of Trace Concentrations of Disinfection By-Product Anions and Bromide in Drinking Water Using Reagent-Free Ion Chromatography Followed by Postcolumn Addition of Iol-Dianisidine for Trace Bromate Analysis |
| AN 169 | IC-SC | Rapid Determination of Phosphate and Citrate in Carbonated Soft Drinks Using a Reagent-Free Ion Chromatography System |
| AN 172 | IC-SC | Determination of Azide in Aqueous Samples by Ion Chromatography with Suppressed Conductivity Detection |
| AN 173 | IC-PAD | Direct Determination of Cyanide in Drinking Water by Ion Chromatography with Pulsed Amperometric Detection (PAD) |
| AN 178 | IC-SC | Improved Determination of Trace Concentrations of Perchlorate in Drinking Water Using Preconcentration with Two-Dimensional Ion Chromatography and Suppressed Conductivity Detection |
| AN 182 | IC-SC and IC-PAD | Determination of Biogenic Amines in Alcoholic Beverages by Ion Chromatography with Suppressed Conductivity and Integrated Pulsed Amperometric Detections |
| AN 183 | IC-SC and IC-PAD | Determination of Biogenic Amines in Fermented and Non-Fermented Foods Using Ion Chromatography with Suppressed Conductivity and Integrated Pulsed Amperometric Detections |
| AN 187 | IC-SC | Determination of sub- $\mu\text{g/L}$ Bromate in Municipal Waters Using Preconcentration with Two-Dimensional Ion Chromatography and Suppressed Conductivity Detection |
| AN1 88 | IC-PAD | Determination of Glycols and Alcohols in Fermentation Broths Using Ion-Exclusion Chromatography and Pulsed Amperometric Detection |
| AN 197 | IC-PAD | Determination of Glucosamine in Dietary Supplements Using HPAE-PAD |
| AN 227 | ICE-PAD | Determination of Total Cyanide in Municipal Wastewater and Drinking Water Using Ion-Exclusion Chromatography with Pulsed Amperometric Detection (ICE-PAD) |
| AN 248 | IC-PAD | Determination of Lactose in Lactose-Free Milk Products by High-Performance Anion-Exchange Chromatography with Pulsed Amperometric Detection |
| AN 253 | IC-PAD | HPAE-PAD Determination of Infant Formula Sialic Acids |
| AN 270 | IC-PAD | Determination of Hydroxymethylfurfural in Honey and Biomass |
| AN 273 | IC-SC | Determination of Organic Acids in Fruit Juices and Wines by High-Pressure IC |
| AN 279 | IC-SC | Time Savings and Improved Reproducibility of Nitrate and Nitrite Ion Chromatography Determination in Milk Samples |
| AN 280 | IC-PAD | Carbohydrates in Coffee: AOAC Method 995.13 vs a New Fast Ion Chromatography Method |
| AN 295 | IC-SC | Determination of Phytic Acid in Soybeans and Black Sesame Seeds |
| AN 1007 | IC-SC | Determination of Mono-, Di-, and Triphosphates and Citrate in Shrimp by Ion Chromatography |



Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)

Technical Collateral: Ion Chromatography Methods

| Product Number | Technique | Title |
|----------------|-----------|---|
| AN 1044 | IC-SC | Determination of Anions in Dried Distillers Grains with Solubles |
| AN 1068 | IC-SC | Determination of Organic Acids in Fruit Juices and Wines by High-Pressure IC |
| AU 132 | IC-UV | Determination of Nitrite and Nitrate in drinking Water by Ion Chromatography with Direct UV Detection |
| AU 144 | IC-UV | Determination of Hexavalent Chromium in Drinking Water Using Ion Chromatography |
| AU 148 | IC-SC | Determination of Perchlorate in Drinking Water Using Reagent-Free Ion Chromatography |
| AU 150 | IC-PAD | Determination of Plant-Derived Neutral Oligo- and Polysaccharides Using the CarboPac PA200 |
| AU 151 | IC-PAD | Determination of Sucralose in Reduced- Carbohydrate Colas using High-Performance Anion-Exchange Chromatography with Pulsed Amperometric Detection |
| AU 189 | IC-SC | Determination of Choline in Infant Formula and Other Food Samples by IC |
| LPN 2982 | IC-SC | Determination of Inorganic Anions and Organic Acids in Beverages Using a Capillary IC on a Monolith Anion-Exchange Column |
| PN 70743 | IC-SC | Determination of Perchlorate Levels in Food and Soil Samples Using Accelerated Solvent Extraction and Ion Chromatography |
| TN 20 | IC-PAD | Analysis of Carbohydrates by High-Performance Anion-Exchange Chromatography with Pulsed Amperometric Detection (HPAE-PAD) |
| TN 126 | IC-SC | Determination of Organic Acids in Beer Samples Using a High-Pressure Ion Chromatography System |
| TN 135 | IC-PAD | Determinations of Monosaccharides and Disaccharides in Beverages by Capillary HPAE-PAD |

Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)



References



Sample Preparation References



Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)

Peer Reviewed Journals: Sample Preparation Methods

| Title | Authors | Publication | Publication Date |
|--|---|--|------------------|
| Accelerated, microwave-assisted, and conventional solvent extraction methods affect anthocyanin composition from colored grains | Abdel-Aal el-SM; Akhtar, H.; Rabalski, I.; Bryan, M. | <i>J. Food Sci.</i> 79 (2), C138–46 | 2014 Feb |
| Multiresidue method for the analysis of pesticide residues in fruits and vegetables by accelerated solvent extraction and capillary gas chromatography | Adou, K.; Bontoyan, W. R.; Sweeney, P. J. | <i>J. Agric. Food Chem.</i> 49 (9), 4153–4160 | 2001 Sep |
| The development of an optimized sample preparation for trace level detection of 17α-ethinylestradiol and estrone in whole fish tissue | Al-Ansari, A. M.; Saleem, A.; Kimpe, L. E.; Trudeau, V. L.; Blais, J. M. | <i>J. Chromatogr. B Analyt. Technol. Biomed. Life Sci.</i> 879 (30), 3649–52 | 2011 Nov |
| Determination of polyphenolic profiles of basque cider apple varieties using accelerated solvent extraction | Alonso-Salces, R. M.; Korta, E.; Barranco, A.; Berrueta, L.A.; Gallo, B.; Vicent, F. | <i>J. Agric. Food Chem.</i> 49 (8), 3761–376 | 2001 |
| Pressurized liquid extraction for the determination of polyphenols in apple | Alonso-Salces, R. M.; Korta, E.; Barranco, A.; Berrueta, L. A.; Gallo, B.; Vicente, F.; | <i>J. Chromatogr., A.</i> 933 (1–2), 37–43 | 2001 Nov |
| Methods for extraction and determination of phenolic acids in medicinal plants: a review | Arceusz, A.; Wesolowski, M.; Konieczynski, P. | <i>Nat. Prod. Commun.</i> 8 (12), 1821–9 | 2013 Dec |
| Study of an accelerated solvent extraction procedure for the determination of acaricide residues in honey by high-performance liquid chromatography-diode array detector | Bakkali, A.; Korta, E.; Berrueta, L. A. | <i>J. Food Protection</i> 65 (1), 161–166 | 2002 |
| Pressurized liquid extraction of medicinal plants | Benthin, B.; Danz, H.; Hamburger, M. | <i>J. Chromatogr., A.</i> 837 (1-2), 211–9 | 1999 Apr |
| Comparison of the chemical composition of extracts from <i>Scutellaria lateriflora</i> using accelerated solvent extraction and supercritical fluid extraction versus standard hot water or 70% ethanol extraction | Bergeron, C.; Gafner, S.; Clausen, E.; Carrier, D. J. | <i>J. Agric. Food Chem.</i> 53 (8), 3076–80 | 2005 Apr |
| Polybrominated diphenyl ethers (PBDEs) in Mediterranean mussels (<i>Mytilus gallo-provincialis</i>) from selected Apulia coastal sites evaluated by GC-HRMS | Bianco, G.; Novario, G.; Anzilotta, G.; Palma, A.; Mangone, A.; Cataldi, T. R. | <i>J. Mass Spectrom.</i> 45 (9), 1046–55 | 2010 Sep |
| Free and bound phenolic compounds in barley (<i>Hordeum vulgare</i> L.) flours. evaluation of the extraction capability of different solvent mixtures and pressurized liquid methods by micellar electrokinetic chromatography and spectrophotometry | Bonoli, M.; Marconi, E.; Caboni, M. F. | <i>J. Chromatogr., A.</i> 19; 1057 (1-2), 1–12 | 2004 Nov |
| Pressurized liquid extraction of lipids for the determination of oxysterols in egg-containing food | Boselli, E.; Velazco, V.; Caboni, M. F.; Lercker, G. | <i>J. Chromatogr., A.</i> 11; 917 (1-2), 239–44 | 2001 May |
| Optimisation of accelerated solvent extraction of cocaine and benzoylecgonine from coca leaves | Brachet, A.; Rudaz, S.; Mateus, L.; Christen, P.; Veuthey, J-L. | <i>J. Sep. Sci.</i> 24 (10-11), 865–873 | 2001 Nov |



Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)

Peer Reviewed Journals: Sample Preparation Methods

| Title | Authors | Publication | Publication Date |
|--|--|--|------------------|
| Multi-residue determination of 130 multiclass pesticides in fruits and vegetables by gas chromatography coupled to triple quadrupole tandem mass spectrometry | Cervera, M.I.; Medina, C.; Portolés, T.; Pitarch, E.; Beltrán, J.; Serrahima, E.; Pineda, L.; Muñoz, G.; Centrich, F.; Hernández, F. | <i>Anal. Bioanal. Chem.</i> 397 (7), 2873–91 | 2010 Aug |
| Influence of extraction methodologies on the analysis of five major volatile aromatic compounds of citronella grass (<i>Cymbopogon nardus</i>) and lemongrass (<i>Cymbopogon citratus</i>) grown in Thailand | Chanthai, S.; Prachakoll, S.; Ruangviriyachai, C.; Luthria, D. L. | <i>J. AOAC Int.</i> 95 (3), 763–72 | 2012 May-Jun |
| Accelerated solvent extraction of vitamin K₁ in medical foods in conjunction with matrix solid-phase dispersion | Chase, G. W.; Thompson, B. | <i>J. AOAC Int.</i> 83 (2), 407–10 | 2000 |
| Development of a liquid chromatography-tandem mass spectrometry with pressurized liquid extraction method for the determination of benzimidazole residues in edible tissues | Chen, D.; Tao, Y.; Zhang, H.; Pan, Y.; Liu, Z.; Huang, L.; Wang, Y.; Peng, D.; Wang, X.; Dai, M.; Yuan, Z. | <i>J. Chromatogr. B Analyt. Technol. Biomed. Life Sci.</i> 879 (19), 1659–67 | 2011 Jun |
| Determination of 88 pesticide residues in tea using gas chromatography-tandem mass spectrometry | Chen, H.; Liu, X.; Wang, Q.; Jiang, Y. | <i>Se Pu.</i> 29 (5), 409–16 | 2011 May |
| Optimization of accelerated solvent extraction for the determination of chlorinated pesticides from animal feed | Chen, S.; Gfrerer, M.; Lankmayr, E.; Quan, X.; Yang, F. | <i>Chromatographia</i> 58, 631–636 | 2003 |
| Uptake of oxytetracycline, sulfamethoxazole and ketoconazole from fertilised soils by plants | Chitescu, C. L.; Nicolau, A. I.; Stolker, A. A. | <i>Food Addit. Contam. Part A Chem. Anal. Control Expo. Risk Assess.</i> 30 (6), 1138–46 | 2013 |
| Ultrasonic or accelerated solvent extraction followed by U-HPLC-high mass accuracy MS for screening of pharmaceuticals and fungicides in soil and plant samples | Chitescu, C. L.; Oosterink, E.; de Jong, J.; Stolker, A. A. | <i>Talanta</i> 2012; 88, 653–62 | 2011 Jan |
| Evaluation of analytical methods for determining pesticides in baby foods and adult duplicate-diet samples | Chuang, J. C.; Hart, K.; Chang, J. S.; Boman, L. E.; Van Emon, J. M.; Reed, A. W. | <i>Anal. Chim. Acta.</i> 444 (1), 87–95 | 2001 Oct |
| Comparison of extraction techniques and modeling of accelerated solvent extraction for the authentication of natural vanilla flavors | Cicchetti, E.; Chaintreau, A. | <i>J. Sep. Sci.</i> 32 (11), 1957–64 | 2009 Jun |
| Development of a fast and convenient method for the isolation of triterpene saponins from <i>Actaea racemosa</i> by high-speed countercurrent chromatography coupled with evaporative light scattering detection | Cicek, S. S.; Schwaiger, S.; Ellmerer, E. P.; Stuppner, H. | <i>Planta. Med.</i> 76 (5), 467–73 | 2010 Mar |
| extraction of bitter acids from hops and hop products using pressurized solvent extraction (PSE) | Culík, J.; Jurková, M.; Horák, T.; Cejka, P.; Kellner, V.; Dvorák, J.; Karásek, P.; Roth, M. | <i>J. Inst. Brew.</i> 115 (3), 220–225 | 2009 |
| Comparison of methods for extraction of flavanones and xanones from the root bark of the osage orange tree using liquid chromatography | da Costa, C. T.; Margolis, S. A.; Benner, Jr. B.A.; Horton, D. | <i>J. Chromatogr., A.</i> 831 (2), 167–178 | 1999 Jan |
| Pressurized liquid extraction prior to liquid chromatography with electrochemical detection for the analysis of vitamin E isomers in seeds and nuts | Delgado-Zamarreño, M. M.; Bustamante-Rangel, M.; Sánchez-Pérez, A.; Carabias-Martínez, R. | <i>J. Chromatogr., A.</i> 12; 1056 (1-2), 249–52 | 2004 Nov |



Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)

Peer Reviewed Journals: Sample Preparation Methods

| Title | Authors | Publication | Publication Date |
|--|---|--|------------------|
| Pressurized fluid extraction of carotenoids from <i>Haematococcus pluvialis</i> and <i>Dunaliella salina</i> and kavalactones from <i>Piper methysticum</i> | Denery, J. R.; Dragull, K.; Tang, C. S.; Li, Q. X. | <i>Anal. Chim. Acta.</i> 501 (2), 175–181 | 2004 Jan |
| Development and comparison of two multiresidue methods for the analysis of 17 mycotoxins in cereals by liquid chromatography electrospray ionization tandem mass spectrometry | Desmarchelier, A.; Oberson, J. M.; Tella, P.; Gremaud, E.; Seefelder, W.; Mottier, P. | <i>J. Agric. Food Chem.</i> 58 (13), 7510–9 | 2010 Jul |
| Identification, extraction and quantification of the synthetic cannabinoid JWH-018 from commercially available herbal marijuana alternatives | Dunham, S. J.; Hooker, P. D.; Hyde, R. M. | <i>Forensic Sci. Int.</i> 223 (1-3), 241–4 | 2012 Nov |
| Evaluation of polyphenol contents in differently processed apricots using accelerated solvent extraction followed by high-performance liquid chromatography-diode array detector | Erdogan, S.; Erdemoglu, S. | <i>Int. J. Food Sci. Nutr.</i> 62 (7), 729–39 | 2011 Nov |
| Determination of 2,4,6-trichloroanisole and guaiacol in cork stoppers by pressurised fluid extraction and gas chromatography–mass spectrometry | Ezquerro, Ó.; Garrido-López, Á.; Tena, M. T. | <i>J. Chromatogr., A.</i> 1102 (12), 18–24 | 2006 Jan |
| Multiwalled carbon nanotubes as matrix solid-phase dispersion extraction absorbents to determine 31 pesticides in agriculture samples by gas chromatography-mass spectrometry | Fang, G.; Min, G.; He, J.; Zhang, C.; Qian, K.; Wang, S. | <i>J. Agric. Food Chem.</i> 57 (8), 3040–5 | 2009 Apr |
| High-anthocyanin strawberries through cultivar selection | Fredericks, C. H.; Fanning, K. J.; Gidley, M. J.; Netzel, G.; Zabar, D.; Herrington, M.; Netzel, M. | <i>J. Sci. Food Agric.</i> 93 (4), 846–52 | 2013 Mar |
| Optimal extraction and fingerprint analysis of <i>Cnidii fructus</i> by accelerated solvent extraction and high performance liquid chromatographic analysis with photodiode array and mass spectrometry detections | Gao, F.; Hu, Y.; Ye, X.; Li, J.; Chen, Z.; Fan, G. | <i>Food Chem.</i> 141 (3), 1962–71 | 2013 Dec |
| Simultaneous analysis of seven alkaloids in <i>Coptis-evodia</i> herb couple and Zuojin pill by UPLC with accelerated solvent extraction | Gao, X.; Yang, X. W.; Marriott, P. J. | <i>J. Sep. Sci.</i> 33 (17-18), 2714–22 | 2010 Sep |
| Determination of chromones in <i>Dysophylla stellata</i> by HPLC: method development, validation and comparison of different extraction methods | Gautam, R.; Srivastava, A.; Jachak, S. M. | <i>Nat. Prod. Commun.</i> 5 (4), 555–8 | 2010 Apr |
| Comparison of different extraction techniques for the determination of chlorinated pesticides in animal feed | Gfrerer, M.; Chen, S.; Lankmayr, E.; Xie, Q.; Yang, F. | <i>Anal. Bioanal. Chem.</i> 378 (7), 1861–1867 | 2004 |
| Speciation analysis of selenium compounds in yeasts using pressurised liquid extraction and liquid chromatography–microwave-assisted digestion–hydride generation–atomic fluorescence spectrometry | Gómez-Ariza, J. L.; Caro de la Torre, M. A.; Giráldez, I.; Morales, E. | <i>Anal. Chim. Acta.</i> 524, (1–2), 305–314 | 2004 Oct |



Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)

Peer Reviewed Journals: Sample Preparation Methods

| Title | Authors | Publication | Publication Date |
|--|--|--|------------------|
| Multianalysis of 35 mycotoxins in traditional Chinese medicines by ultra-high-performance liquid chromatography-tandem mass spectrometry coupled with accelerated solvent extraction | Han, Z.; Ren Y.; Zhu, J.; Cai, Z.; Chen, Y.; Luan, L.; Wu, Y. | <i>J. Agric. Food Chem.</i> 60 (33), 8233-47. | 2012 Aug |
| Pressurized liquid extraction-capillary electrophoresis-mass spectrometry for the analysis of polar antioxidants in rosemary extracts | Herrero, M.; Arráez-Román, D.; Segura A.; Kenndler, E.; Gius, B.; Raggid, M. A.; Ibáñez, E.; Cifuentes, A. | <i>J. Chromatogr., A.</i> 1084 (1-2), 54-62. | 2005 Aug |
| Accelerated solvent extraction of alkylresorcinols in food products containing uncooked and cooked wheat | Holt, M D.; Moreau, R A.; DerMarderosian, A.; McKeown, N.; Jacques, P. F. | <i>J. Agric. Food Chem.</i> 60 (19), 4799-802 | 2012 May |
| Application of response surface methodology to optimize pressurized liquid extraction of antioxidant compounds from sage (<i>Salvia officinalis</i> L.), basil (<i>Ocimum basilicum</i> L.) and thyme (<i>Thymus vulgaris</i> L.) | Hossain, M. B.; Brunton, N. P.; Martin-Diana, A. B.; Barry-Ryan, C. | <i>Food Funct.</i> 1(3), 269-77 | 2010 Dec |
| A review of modern sample-preparation techniques for the extraction and analysis of medicinal plants | Huie, C. W. | <i>Anal. Bioanal. Chem.</i> 373 (1-2), 23-30. | 2002 May |
| Polychlorinated dioxins, furans, and biphenyls, and polybrominated diphenyl ethers in a U.S. meat market basket and estimates of dietary intake | Huwe, J. K.; Larsen, G. L. | <i>Environ. Sci. Technol.</i> 39 (15), 5606-5611 | 2005 |
| Study of the effect of sample preparation and cooking on the selenium speciation of selenized potatoes by HPLC with ICP-MS and electrospray ionization MS/MS | Infante, H. G.; Borrego, A. A.; Peachey, E.; Hearn, R.; O'Connor, G.; Barrera, T G.; Ariza, J. L. | <i>J. Agric. Food Chem.</i> 57(1), 38-45. | 2009 Jan |
| Pentacyclic triterpene distribution in various plants – rich sources for a new group of multi-potent plant extracts | Jäger, S.; Trojan, H.; Kopp, T.; Laszczyk, M. N.; Scheffler, A. | <i>Molecules.</i> 14 (6), 2016-31. | 2009 Jun |
| Comprehensive multiresidue method for the simultaneous determination of 74 pesticides and metabolites in traditional Chinese herbal medicines by accelerated solvent extraction with high-performance liquid chromatography/tandem mass spectrometry | Jia, Z.; Mao, X.; Chen, K.; Wang, K.; Ji S. | <i>J. AOAC Int.</i> ; 93(5), 1570-88. | 2010 Sep-Oct |
| Gas chromatography-mass spectrometry (GC-MS) method for the determination of 16 European priority polycyclic aromatic hydrocarbons in smoked meat products and edible oils | Jira, W.; Ziegenhals, K.; Speer, K. | <i>Food Addit. Contam. Part A Chem. Anal. Control Expo. Risk Assess.</i> 25 (6), 704-13. | 2008 Jun |
| Assessing pressurized liquid extraction for the high-throughput extraction of marine-sponge-derived natural products | Johnson, T. A.; Morgan, M. V.; Aratow, N. A.; Estee, S. A.; Sashidhara, K. V.; Loveridge, S. T.; Segraves, N L.; Crews, P. | <i>J. Nat. Prod.</i> 73 (3), 359-64. | 2010 Mar |
| Lipophilic stinging nettle extracts possess potent anti-inflammatory activity, are not cytotoxic and may be superior to traditional tinctures for treating inflammatory disorders | Johnson, T. A.; Sohn, J.; Inman, W. D.; Bjeldanes, L. F.; Rayburn, K. | <i>Phytomedicine</i> 20(2), 143-7. | 2013 Jan |
| Effects of solvent and temperature on pressurized liquid extraction of anthocyanins and total phenolics from dried red grape skin | Ju Z. Y.; Howard, L. R. | <i>J. Agric. Food Chem.</i> 51 (18), 5207-13. | 2003 Aug |



Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)

Peer Reviewed Journals: Sample Preparation Methods

| Title | Authors | Publication | Publication Date |
|---|---|--|------------------|
| Accelerated solvent extraction of ochratoxin A from rice samples | Juan, C.; González, L.; Soriano, J. M.; Moltó, J. C.; Mañes, J. | <i>J. Agric. Food Chem.</i> 53 (24), 9348–9351 | 2005 |
| Accelerated solvent extraction of paclitaxel and related compounds from the bark of <i>Taxus cuspidate</i> | Kawamura, F.; Kikuchi, Y.; Ohira, T.; Yatagai, M. | <i>J. Nat. Prod.</i> 62 (2), 244–7. | 1999 Feb |
| Determination of polybromodiphenyl ethers (PBDEs) in milk cream by gas chromatography-mass spectrometry | Kinani, S.; Bouchonnet, S.; Abjean, J.; Campargue, C. | <i>Food Addit. Contam. Part A Chem. Anal. Control Expo. Risk Assess.</i> 25 (8), 1007–14 | 2008 Aug |
| Determination of isoflavones in soy bits by fast column high-performance liquid chromatography coupled with UV-visible diode-array detection | Klejduš, B.; Mikelová, R.; Petřlová, J.; Potešil, D.; Adam, V.; Stiborová, J.; Hodek, P.; Vacek, J.; Kizek, R.; Kubán, V. | <i>J. Chromatogr., A.</i> 1084 (1–2), 19, 71–79 | 2005 Aug |
| Accelerated solvent extraction of lignin from <i>Aleurites moluccana</i> (candlenut) nutshells | Klein, A. P.; Beach, E. S.; Emerson, J. W.; Zimmerman, J. B. | <i>J. Agric. Food Chem.</i> 58 (18), 10045–8 | 2010 Sep |
| Application of TLC method with video scanning in estimation of daily dietary intake of specific flavonoids – preliminary studies | Koch, W.; Kukuła-Koch, W.; Marzec, Z.; Marc, D. | <i>Acta Pol. Pharm.</i> 70 (4), 611–20 | 2013 Jul-Aug |
| Evaluation of a fibrous cellulose drying agent in supercritical fluid extraction and pressurized liquid extraction of diverse pesticides | Lehotay, S. J.; Lee, C. H. | <i>J. Chromatogr., A.</i> 785 (1–2), 313–27 | 1997 Oct |
| Application of accelerated solvent extraction to the investigation of saikosaponins from the roots of <i>Bupleurum falcatum</i> | Li, W.; Liu, Z.; Wang, Z.; Chen, L.; Sun, Y.; Hou, J.; Zheng, Y. | <i>J. Sep. Sci.</i> 33 (12), 1870–6 | 2010 Jun |
| Applicability of accelerated solvent extraction for synthetic colorants analysis in meat products with ultrahigh performance liquid chromatography-photodiode array detection | Liao, Q. G.; Li, W. H.; Luo, L. G. | <i>Anal. Chim. Acta.</i> 716, 128–32 | 2012 Feb |
| Extraction, isolation, and purification of analytes from samples of marine origin – a multivariate task | Liguori, L.; Bjørsvik, H. R. | <i>J. Chromatogr. B Analyt. Technol. Biomed. Life Sci.</i> 910, 46–53 | 2012 Dec |
| Investigation on levels of polybrominated diphenyl ethers in retail fish and egg products in Shenzhen | Liu, B.; Zhang, L. S.; Zhang, J. Q.; Jiang, Y. S.; Zhou, J.; Huang, H. Y. | <i>Zhonghua Yu Fang Yi Xue Za Zhi.</i> 45 (12), 1068–72 | 2011 Dec |
| Characterization of secondary volatile profiles in <i>Nigella sativa</i> seeds from two different origins using accelerated solvent extraction and gas chromatography-mass spectrometry | Liu, X.; Abd El-Aty, A. M.; Cho, S. K.; Yang, A.; Park, J. H.; Shim, J. H. | <i>Biomed. Chromatogr.</i> 26 (10), 1157–62 | 2012 Oct |
| Accelerated solvent extraction of monacolin K from red yeast rice and purification by high-speed counter-current chromatography | Liu, Y.; Guo, X.; Duan, W.; Wang, X.; Du, J. | <i>J. Chromatogr. B Analyt. Technol. Biomed. Life Sci.</i> 878 (28), 2881–5 | 2010 Oct |
| Multiresidue determination of organophosphorus pesticides in ginkgo leaves by accelerated solvent extraction and gas chromatography with flame photometric detection | Lu, Y.; Yi, X. | <i>J. AOAC Int.</i> 88 (3), 729–735 | 2005 |



Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)

Peer Reviewed Journals: Sample Preparation Methods

| Title | Authors | Publication | Publication Date |
|--|---|---|------------------|
| Influence of sample preparation on assay of phenolic acids from eggplant | Luthria, DL.; Mukhopadhyay, S. | <i>J. Agric. Food Chem.</i> 54 (1), 41–47 | 2006 |
| Pressurised solvent extraction for organotin speciation in vegetable matrices | Marcic, C.; Lespe, S G.; Potin-Gautier, M. | <i>Anal. Bioanal. Chem.</i> 382 (7), 1574–83 | 2005 Aug |
| Comparison of different methods for the determination of the oil content in oilseeds | Matthäus, B.; Brühl, L. | <i>J. AOCS</i> 78 95–102. | 2001 Jan |
| A comparison of automated and traditional methods for the extraction of arsenicals from fish | McKiernan, J. W.; Creed, J. T.; Brockhoff, C. A.; Caruso, J. A.; Lorenzana, R. M. | <i>J. Anal. At. Spectrom.</i> 14, 607–613 | 1999 |
| Subcritical solvent extraction of anthocyanins from dried red grape pomace | Monrad, J. K.; Howard, L. R.; King, J.; Srinivas, K.; Mauromoustakos, A. | <i>J. Agric. Food Chem.</i> 58 (5), 2862–8 | 2010 Mar |
| Subcritical solvent extraction of procyanidins from dried red grape pomace | Monrad, J. K.; Howard, L. R.; King, J. W.; Srinivas, K.; Mauromoustakos, A. | <i>J. Agric. Food Chem.</i> 58 (7), 4014–21 | 2010 Apr |
| Pressurized liquid extraction of polar and nonpolar lipids in corn and oats with hexane, methylene chloride, isopropanol, and ethanol | Moreau, R. A.; Powell, M. J.; Singh, V. | <i>J. Oil Fat Industr.</i> 80 (11), 1063–1067 | 2003 Jan |
| Accelerated solvent extraction for natural products isolation | Mottaleb, M. A.; Sarker, S. D. | <i>Methods Mol. Biol.</i> 864, 75–87 | 2012 |
| Optimization of extraction process for phenolic acids from black cohosh (<i>Cimicifuga racemosa</i>) by pressurized liquid extraction | Mukhopadhyay, S.; Luthria, D. L.; Robbins, R. J. | <i>J. Sci. Food Agric.</i> 86 (1), 156–162, 15 | 2006 Jan |
| Anxiolytic activity of a supercritical carbon dioxide extract of <i>Souroubea sympetala</i> (Marcgraviaceae) | Mullally, M.; Kramp, K.; Cayer, C.; Saleem, A.; Ahmed, F; McRae, C.; Baker, J.; Goulah, A.; Otorola, M.; Sanchez, P.; Garcia, M.; Poveda, L.; Merali, Z.; Durst, T.; Trudeau, V. L.; Arnason, J. T. | <i>Phytother. Res.</i> 25 (2), 264–70 | 2011 Feb |
| On-line clean-up of pressurized liquid extracts for the determination of polychlorinated biphenyls in feedingstuffs and food matrices using gas chromatography–mass spectrometry | Müller, A.; Björklund, E.; von Holst, C. | <i>J. Chromatogr., A.</i> 925 (1–2), 197–205 | 2001 Aug |
| Analysis of multiple herbicides in soybeans using pressurized liquid extraction and capillary electrophoresis | Nemoto, S.; Lehotay, S. J. | <i>J. Agric. Food Chem.</i> ; 46 (6), 2190–2199 | 1998 |
| Comparison of sample preparation methods, validation of an UPLC-MS/MS procedure for the quantification of tetrodotoxin present in marine gastropods and analysis of pufferfish | Nzoughet, J. K.; Campbell, K.; Barnes, P.; Cooper, K. M.; Chevallier, O. P; Elliott, C. T. | <i>Food Chem.</i> 15; 136 (3-4), 1584–9 | 2013 Feb |
| Multiresidue analysis of pesticides in vegetables and fruits using two-layered column with graphitized carbon and water absorbent polymer | Obana, H.; Akutsu, K.; Okihashi, M.; Hori, S. | <i>The Analyst</i> 123, 711–714 | 1998 |
| Analysis of 2-alkylcyclobutanones with accelerated solvent extraction to detect irradiated meat and fish | Obana, H.; Furuta, M.; Tanaka, Y. | <i>J. Agric. Food Chem.</i> 53 (17), 6603–8 | 2005 Aug |



Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)

Peer Reviewed Journals: Sample Preparation Methods

| Title | Authors | Publication | Publication Date |
|--|---|---|------------------|
| Determination of organophosphorus pesticides in foods using an accelerated solvent extraction system | Obana, H.; Kikuchi, K.; Okihashi, M.; Hori, S. | <i>Analyst</i> 122 (3), 217–20 | 1997 Mar |
| Pressurized hot water extraction of berberine, baicalin and glycyrrhizin in medicinal plants | Ong, E. S.; Shea Mei, L. | <i>Anal. Chim. Acta.</i> 482 (1), 81–89 | 2003 Apr |
| Pressurized liquid extraction of berberine and aristolochic acids in medicinal plants | Ong E. S.; Woo S. O.; Yong, Y. K. | <i>J. Chromatogr., A.</i> 904 (1), 57–6422 | 2000 Dec |
| Rapid determination of pesticide multiresidues in vegetables and fruits by accelerated solvent extraction coupled with online gel permeation chromatography-gas chromatography-mass spectrometry | Ouyang, Y.; Tang, H.; Wu, Y.; Li, G. | <i>Se Pu.</i> 30(7), 654–9 | 2012 Jul |
| Determination of zearalenone from wheat and corn by pressurized liquid extraction and liquid chromatography-electrospray mass spectrometry | Pallaroni, L.; von Holst, C. | <i>J. Chromatogr., A.</i> 993, 39–45 | 2003 |
| Development of an extraction method for the determination of zearalenone in corn using less organic solvents | Pallaroni, L.; von Holst, C. | <i>J. Chromatogr., A.</i> 5 1055 (1-2), 247–9 | 2004 Nov |
| Stability of phenolic compounds during extraction with superheated solvents | Palma, M.; Piñeiro, Z.; Barroso, C. G. | <i>J. Chromatogr., A.</i> 6 921 (2), 169–74 | 2001 Jul |
| Extraction and analysis of trace amounts of cyclonite (RDX) and its nitroso-metabolites in animal liver tissue using gas chromatography with electron capture detection (GC-ECD) | Pan, X.; Zhang, B.; Cobb, G. P. | <i>Talanta</i> 67 (4), 816–23 | 2005 Oct |
| Simultaneous determination of 405 pesticide residues in grain by accelerated solvent extraction then gas chromatography-mass spectrometry or liquid chromatography-tandem mass spectrometry | Pang, G.; Liu, Y.; Fan, C.; Zhang, J.; Cao, Y.; Li, X.; Li, Z.; Wu, Y.; Guo, T. | <i>Anal. Bioanal. Chem.</i> 384, 1366–1408 | 2006 Mar |
| Automated sample preparation by pressurized liquid extraction-solid-phase extraction for the liquid chromatographic-mass spectrometric investigation of polyphenols in the brewing process | Papagiannopoulos, M.; Mellenthin, A. | <i>J. Chromatogr., A.</i> 8 976 (1-2), 345–8 | 2002 Nov |
| Online coupling of pressurized liquid extraction, solid-phase extraction and high-performance liquid chromatography for automated analysis of proanthocyanidins in malt | Papagiannopoulos, M.; Zimmermann, B.; Mellenthin, A.; Krappe, M.; Maio, G.; Galensa, R. | <i>J. Chromatogr., A.</i> 7 958 (1-2), 9–16 | 2002 Jun |
| Simultaneous determination of 13 quinolones from feeds using accelerated solvent extraction and liquid chromatography | Pecorelli, I.; Galarini, R.; Bibi, R.; Floridi, A. I.; Casciarri, E.; Floridi, A. | <i>Anal. Chim. Acta.</i> 483 (1-2), 81–89 | 2003 April |
| Comparison of soxhlet, ultrasound-assisted and pressurized liquid extraction of terpenes, fatty acids and Vitamin E from <i>Piper gaudichaudianum</i> Kunth | Péres, V. F.; Saffi, J.; Melecchi, M. I.; Abad, F. C.; de Assis Jacques, R.; Martinez, M. M.; Oliveira, E. C.; Caramão, E. B. | <i>J. Chromatogr., A.</i> 1105 (1-2), 115–8 | 2006 Feb |
| Pressurised fluid extraction (PFE) as an alternative general method for the determination of pesticide residues in rape seed | Pihlström, T.; Isaac, G.; Waldebäck, M.; Osterdahl, B. G.; Markides, K. E. | <i>Analyst</i> 127 (4), 554–9 | 2002 Apr |
| Determination of catechins by means of extraction with pressurized liquids | Piñeiro, Z.; Palma, M.; Barroso C. G. | <i>J. Chromatogr., A.</i> 13 1026 (1-2), 19–23. | 2004 Feb |



Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)

Peer Reviewed Journals: Sample Preparation Methods

| Title | Authors | Publication | Publication Date |
|---|---|--|------------------|
| An improved clean-up strategy for simultaneous analysis of polychlorinated dibenzo-p-dioxins (PCDD), polychlorinated dibenzofurans (PCDF), and polychlorinated biphenyls (PCB) in fatty food samples | Pirard, C.; Focant, J. F.; De, P. E. | <i>Anal. Bioanal. Chem.</i> 372 (2), 373–81. | 2002 Jan |
| Extraction of polar and hydrophobic pollutants using accelerated solvent extraction (ASE) | Pörschmann, J., Plugge, J. | <i>Fresen. J. Anal. Chem.</i> 364 (7), 643–645 | 1999 |
| Quantification of the total amount of artemisinin in leaf samples by thin layer chromatography | Quennoz, M.; Bastian, C.; Simonnet, X.; Grogg, A. F. | <i>Chimia (Aarau)</i> 64 (10), 755–7. | 2010 |
| Determination of fat in dairy products using pressurized solvent extraction | Richardson, R. K. | <i>J. AOAC Int.</i> 84 (5), 1522–1533 | 2001 |
| Influence of altitudinal variation on the content of phenolic compounds in wild populations of <i>Calluna vulgaris</i>, <i>Sambucus nigra</i>, and <i>Vaccinium myrtillus</i> | Rieger, G.; Müller, M.; Guttenberger, H.; Bucar, F. | <i>J. Agric. Food Chem.</i> 56 (19), 9080–6. | 2008 Oct |
| Pressurized liquid extraction of isoflavones from soybeans | Rostagno, M. A.; Palma, M.; Barroso, C. G. | <i>Anal. Chim. Acta.</i> 522 (2), 169–177. | 2004 Sep |
| A multi-residue method for the analysis of organophosphorus residues in cooked and polished rice using accelerated solvent extraction and dispersive-solid phase extraction (D-SPE) technique and uncertainty measurement | Sanyal, D.; Rani, A.; Alam, S. | <i>J. Environ. Sci. Health, B</i> 44 (7), 706–16. | 2009 Sep |
| Accelerated solvent extraction of lipids for determining the fatty acid composition of biological material | Schäfer, K. | <i>Anal. Chim. Acta.</i> 358 (1), 69–77 | 1998 Jan |
| HPLC analysis of kaempferol and quercetin derivatives isolated by different extraction techniques from plant matrix | Skalicka-Wozniak, K.; Szypowski, J.; Glowniak, K. | <i>J. AOAC Int.</i> 94 (1), 17–21. | Jan-Feb 2011 |
| Statistical evaluation of fatty acid profile and cholesterol content in fish (common carp) lipids obtained by different sample preparation procedures | Spiric, A.; Trbovic, D.; Vranic, D.; Djinic, J.; Petronijevic, R.; Matekalo-Sverak, V. | <i>Anal. Chim. Acta.</i> 672 (1-2), 66–71. | 2010 Jul |
| Application of accelerated solvent extraction in the analysis of organic contaminants, bioactive and nutritional compounds in food and feed | Sun, H.; Ge, X.; Lv, Y.; Wang, A. | <i>J. Chromatogr., A.</i> 1237, 1–23. | 2012 May |
| Development of an accelerated solvent extraction, ultrasonic derivatisation LC-MS/MS method for the determination of the marker residues of nitrofurans in freshwater fish | Tao, Y.; Chen, D.; Wei, H.; Yuanhu, P.; Liu, Z.; Huang, L.; Wang, Y.; Xie, S.; Yuan, Z. | <i>Food Addit. Contam. Part A Chem. Anal. Control Expo. Risk Assess.</i> 29 (5), 736–45. | 2012 |
| Simultaneous determination of lincomycin and spectinomycin residues in animal tissues by gas chromatography-nitrogen phosphorus detection and gas chromatography-mass spectrometry with accelerated solvent extraction | Tao, Y.; Chen, D.; Yu, G.; Yu, H.; Pan, Y.; Wang, Y.; Huang, L.; Yuan, Z. | <i>Food Addit. Contam. Part A Chem. Anal. Control Expo. Risk Assess.</i> 28 (2), 145–54. | 2011 Feb |
| Determination of 17 macrolide antibiotics and avermectins residues in meat with accelerated solvent extraction by liquid chromatography-tandem mass spectrometry | Tao, Y.; Yu, G.; Chen, D.; Pan, Y.; Liu, Z.; Wei, H.; Peng, D.; Huang, L.; Wang, Y.; Yuan, Z. | <i>J. Chromatogr. B Analyt. Technol. Biomed. Life Sci.</i> 897, 64–71. | 2012 May |
| Determination of seven toxaphene congeners in ginseng and milkvetch root by gas chromatography tandem mass spectrometry | Tian, S.; Mao, X.; Miao, S.; Jia, Z.; Wang, K.; Ji, S. | <i>Se Pu.</i> 30 (1), 14–20. | 2012 Jan |



Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)

Peer Reviewed Journals: Sample Preparation Methods

| Title | Authors | Publication | Publication Date |
|--|---|---|------------------|
| A consecutive preparation method based upon accelerated solvent extraction and high-speed counter-current chromatography for isolation of aesculin from <i>Cortex fraxinus</i> | Tong, X.; Zhou, T, Xiao, X.; Li, G. | <i>J. Sep. Sci.</i> 35 (24), 3609–14 | 2012 Dec |
| Characterization of anthocyanins and anthocyanidins in purple-fleshed sweetpotatoes by HPLC-DAD/ESI-MS/MS | Truong, V. D.; Deighton, N.; Thompson, R. T.; McFeeters, R. F.; Dean, L. O.; Pecota, K. V.; Yencho, G. C. | <i>J. Agric. Food Chem.</i> 58 (1), 404–10 | 2010 Jan |
| Fat extraction from acid- and base-hydrolyzed food samples using accelerated solvent extraction | Ullah, S. M.; Murphy, B.; Dorich, B.; Richter, B.; Srinivasan, K. | <i>J. Agric. Food Chem.</i> 59 (6), 2169–74. | 2011 Mar |
| Analysis of zearalenone in cereal and swine feed samples using an automated flow-through immunosensor | Urraca, J. L.; Benito-Peña, E.; Pérez-Conde, C.; Moreno-Bondi, M. C.; Pestka, J. J. | <i>J. Agric. Food Chem.</i> 53 (9), 3338–3344 | 2005 |
| Accelerated solvent extraction and gas chromatography/mass spectrometry for determination of polycyclic aromatic hydrocarbons in smoked food samples | Wang, G.; Lee, A. S.; Lewis, M.; Kamath, B.; Archer, R. K. | <i>J. Agric. Food Chem.</i> 47 (3), 1062–6. | 1999 Mar |
| Subcritical water extraction of alkaloids in <i>Sophora flavescens</i> Ait. and determination by capillary electrophoresis with field-amplified sample stacking | Wang, H.; Lu, Y.; Chen, J.; Li, J.; Liu, S. | <i>J. Pharm. Biomed. Anal.</i> 58, 146–51. | 2012 Jan |
| Evaluation of Soxhlet extraction, accelerated solvent extraction and microwave-assisted extraction for the determination of polychlorinated biphenyls and polybrominated diphenyl ethers in soil and fish samples | Wang, P.; Zhang, Q.; Wang, Y.; Wang, T.; Li X.; Ding, L.; Jiang, G. | <i>Anal. Chim. Acta.</i> 663 (1), 43–8. | 2010 Mar |
| Determination of ten pesticides of pyrazoles and pyrroles in tea by accelerated solvent extraction coupled with gas chromatography-tandem mass spectrometry | Xu, D.; Lu, S.; Chen, D.; Lan, J.; Zhang, Z.; Yang, F.; Zhou, Y. | <i>Se Pu.</i> ; 31 (3), 218–22. | 2013 Mar |
| Online cleanup of accelerated solvent extractions for determination of adenosine 5'-triphosphate (ATP), adenosine 5'-diphosphate (ADP), and adenosine 5'-monophosphate (AMP) in royal jelly using high-performance liquid chromatography | Xue, X.; Wang, F.; Zhou, J.; Chen, F.; Li, Y.; Zhao, J. | <i>J. Agric. Food Chem.</i> 57 (11), 4500–5. | 2009 Jun |
| Identification and quantitation of eleven sesquiterpenes in three species of <i>Curcuma</i> rhizomes by pressurized liquid extraction and gas chromatography–mass spectrometry | Yang, F. Q.; Li, S.; Chen, Y.; Lao, S. C.; Wang, Y.T.; Dong, T. T. X.; Tsim, K. W. K. | <i>J. Pharm. Biomed. Anal.</i> 39 (3/4), 552–558 | 2005 Sep |
| Dispersive solid-phase extraction cleanup combined with accelerated solvent extraction for the determination of carbamate pesticide residues in <i>Radix glycyrrhizae</i> samples by UPLC-MS-MS | Yang, R. Z.; Wang, J. H.; Wang, M. L.; Zhang, R.; Lu, X. Y.; Liu, W. H. | <i>J. Chromatogr. Sci.</i> 49 (9), 702–8. | 2011 Oct |
| Simultaneous determination of amitraz and its metabolite residue in food animal tissues by gas chromatography-electron capture detector and gas chromatography-mass spectrometry with accelerated solvent extraction | Yu, H.; Tao, Y.; Le, T.; Chen, D.; Ishsan, A.; Liu, Y.; Wang, Y.; Yuan, Z. | <i>J. Chromatogr. B Analyt. Technol. Biomed. Life Sci.</i> 878 (21), 1746–52. | 2010 Jul |
| Simultaneous determination of fluoroquinolones in foods of animal origin by a high performance liquid chromatography and a liquid chromatography tandem mass spectrometry with accelerated solvent extraction | Yu, H.; Tao, Y.; Chen, D.; Pan, Y.; Liu, Z.; Wang, Y.; Huang, L.; Dai, M.; Peng, D.; Wang, X.; Yuan, Z. | <i>J. Chromatogr. B Analyt. Technol. Biomed. Life Sci.</i> 885-886, 150–9. | 2012 Feb |



Peer Reviewed Journals: Sample Preparation Methods

| Title | Authors | Publication | Publication Date |
|--|---|---|------------------|
| <u>Determination of pentachlorophenol residue in meat and fish by gas chromatography-electron capture detection and gas chromatography-mass spectrometry with accelerated solvent extraction</u> | Zhao, D. | <i>J. Chromatogr. Sci.</i> | 2013 May |
| <u>Response surface modeling and optimization of accelerated solvent extraction of four lignans from <i>fructus schisandrae</i></u> | Zhao, L. C.; He, Y. Deng.; X, Yang, G. L.; Li, W.; Liang, J.; Tang, Q. L. | <i>Molecules. 17 (4)</i> , 3618–29 | 2012 Mar |
| <u>Determination of acetanilide herbicides in cereal crops using accelerated solvent extraction, solid-phase extraction and gas chromatography-electron capture detector</u> | Zhang, Y.; Yang, J.; Shi, R.; Su, Q.; Yao, L.; Li, P. | <i>J. Sep. Sci. 34 (14)</i> , 1675–82 | 2011 Jul |
| <u>Application of accelerated solvent extraction coupled with high-performance counter-current chromatography to extraction and online isolation of chemical constituents from <i>Hypericum perforatum</i> L</u> | Zhang, Y.; Liu, C.; Yu, M.; Zhang, Z.; Qi, Y.; Wang, J.; Wu, G.; Li, S.; Yu, J.; Hu, Y. | <i>J. Chromatogr., A. 1218 (20)</i> , 2827–34 | 2011 May |
| <u>Analysis of volatile components in Qingshanlvshui tea using solid-phase microextraction/accelerated solvent extraction-gas chromatography-mass spectrometry</u> | Zhan, J.; Lu, S.; Meng, Z.; Xiang, N.; Cao, Q.; Miao, M. | <i>Se Pu. 26 (3)</i> , 301–5. | 2008 May |



Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)



Table of Contents

[Introduction](#)

[Analytical Technologies](#)

[Glyceride Analysis](#)

[Triglyceride Analysis](#)

[Poly-Unsaturated Fatty Acids](#)

[Antioxidant Additives](#)

[References](#)

Technical Collateral: Sample Preparation Methods

| Product Number | Technique | Title |
|----------------|-----------------|--|
| AN 326 | HPLC-UV | Extraction of Drugs from Animal Feeds Using Accelerated Solvent Extraction (ASE) |
| AN 335 | HPLC-UV | Accelerated Solvent Extraction (ASE) of Active Ingredients from Natural Products |
| AN 356 | IC-conductivity | Determination of Perchlorate in Vegetation Samples Using Accelerated Solvent Extraction and Ion Chromatography |
| AN 357 | HPLC | Extraction of Phenolic Acids from Plant Tissue Using Accelerated Solvent Extraction (ASE) |
| AN 363 | HPLC | Extraction of Herbal Marker Compounds Using Accelerated Solvent Extraction Compared to Traditional Pharmacopoeia Protocols |



www.thermofisher.com/liquidchromatography

©2016 Thermo Fisher Scientific Inc. All rights reserved. All trademarks are the property of Thermo Fisher Scientific and its subsidiaries. This information is presented as an example of the capabilities of Thermo Fisher Scientific products. It is not intended to encourage use of these products in any manners that might infringe the intellectual property rights of others. Specifications, terms and pricing are subject to change. Not all products are available in all countries. Please consult your local sales representative for details.

Africa +43 1 333 50 34 0
Australia +61 3 9757 4300
Austria +43 810 282 206
Belgium +32 53 73 42 41
Canada +1 800 530 8447
China 800 810 5118 (free call domestic)
400 650 5118

Denmark +45 70 23 62 60
Europe-Other +43 1 333 50 34 0
Finland +358 9 3291 0200
France +33 1 60 92 48 00
Germany +49 6103 408 1014
India +91 22 6742 9494
Italy +39 02 950 591

Japan +81 45 453 9100
Korea +82 2 3420 8600
Latin America +1 561 688 8700
Middle East +43 1 333 50 34 0
Netherlands +31 76 579 55 55
New Zealand +64 9 980 6700
Norway +46 8 556 468 00

Russia/CIS +43 1 333 50 34 0
Singapore +65 6289 1190
Spain +34 914 845 965
Sweden +46 8 556 468 00
Switzerland +41 61 716 77 00
UK +44 1442 233555
USA +1 800 532 4752

Thermo
S C I E N T I F I C

A Thermo Fisher Scientific Brand