



FAMEs, C₁₆ – C₂₀

Analysis of cacao butter

Application Note

Food Testing & Agriculture

Authors

Agilent Technologies, Inc.

Introduction

Gas chromatography with an Agilent CP-Wax 52 CB column separates five C₁₆ to C₂₀ fatty acid methyl esters in samples of coco butter and confectionary fat in 22 minutes.



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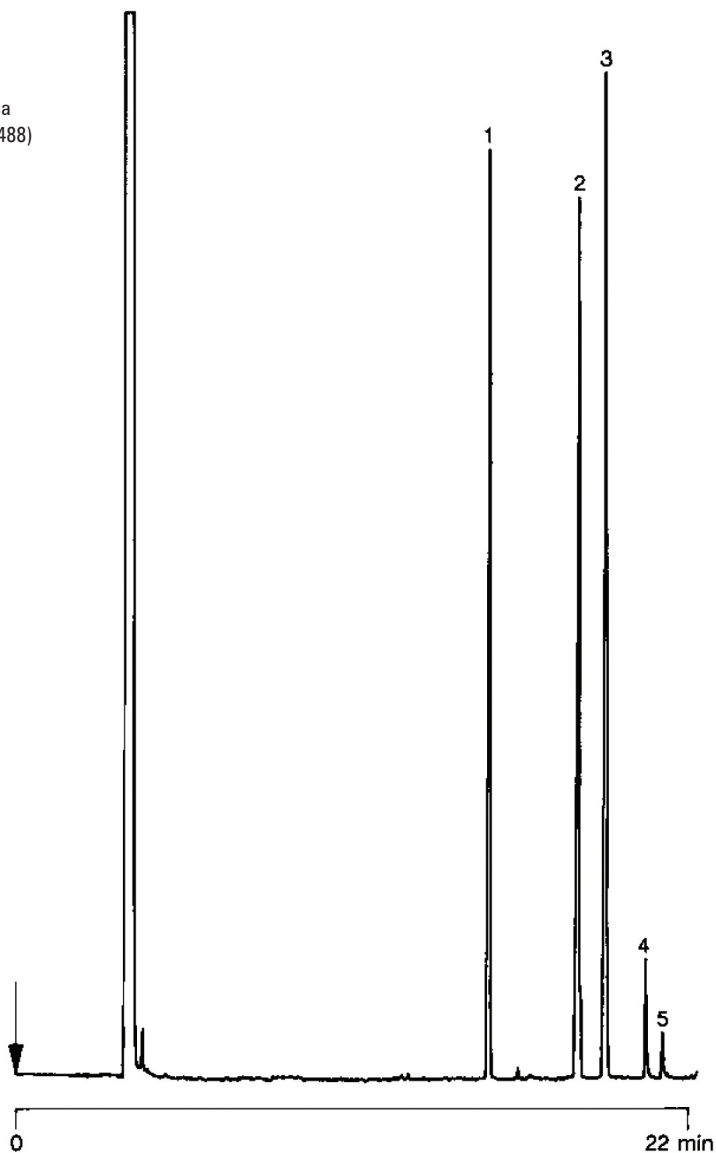
Conditions

Technique : GC-capillary
Column : Agilent CP-Sil 88 CB, 0.25 mm x 50 m fused silica
WCOT CP-Sil 88 CB (df = 0.2 µm) (Part no. CP7488)
Temperature : 60 °C (0 min) → 150 °C, 20 °C/min →
240 °C (0 min), 4 °C/min
Carrier Gas : H₂, 70 kPa (0.7 bar, 10 psi)
Injector : On-column
T = 300 °C
Detector : FID, 2⁶
T = 300 °C
Sample Size : 0.1 µL
Concentration Range : 0.4% w/v
Solvent Sample : heptane

Courtesy : M. Tschirren,
Qualitätskontroll-Labor,
Jacobs Suchard Tobler,
Bern, Switzerland

Peak identification

1. FAME C₁₆
2. FAME C₁₈
3. FAME C18:1
4. FAME C18:2
5. FAME C₂₀



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This information is subject to change without notice.

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