



Lactones in wine

Application Note

Food Testing & Agriculture

Authors

Agilent Technologies, Inc.

Introduction

Determination of eight enantiomeric flavors (lactones) in wine using gas chromatography and an Agilent CP-Chirasil-DEX CB column in less than 60 minutes.



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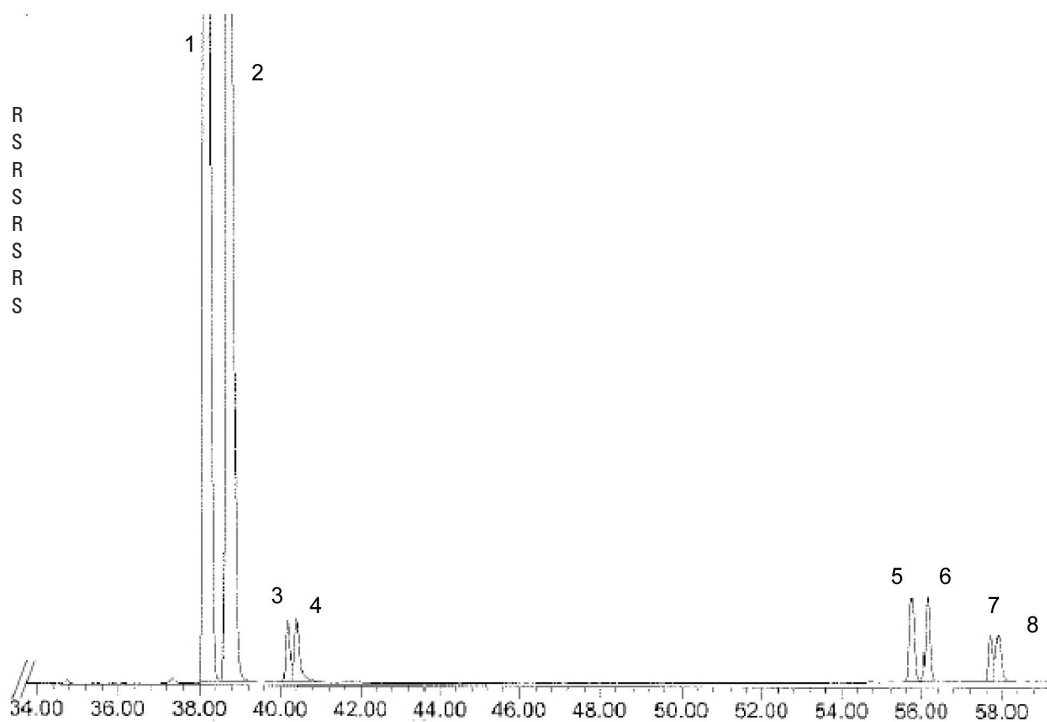
Conditions

Technique : GC-capillary
Column : Agilent CP-Chirasil Dex CB, 0.25mm x 25 m fused silica (df = 0.20 µm) (Part no. CP7502)
Temperature : 40 °C (1 min), 20 °C/min, 100 °C (1 min), 190 °C (5 min)
Carrier Gas : Helium, 1.8 mL/min
Injector : Splitless via PTV
30 °C (0.2 min), 12 °C/s, 80 °C (1 min), 12 °C/s, 220 °C (5 min)
Amount injected : 1 µL
Detection : GC/MS SIM
Detector temperature : 220 °C
Component conc. : 100 µg/mL

Courtesy : Dr. Köbler, Frau Caspart
CVUA Stuttgart-Fellbach, Germany

Peak identification

1. gamma decalactone	R
2. gamma decalactone	S
3. delta decalactone	R
4. delta decalactone	S
5. gamma dodecalactone	R
6. gamma dodecalactone	S
7. delta dodecalactone	R
8. delta dodecalactone	S



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