



Flavors and aromas

Determination of several food flavors and aromas

Application Note

Food Testing & Agriculture

Authors

Agilent Technologies, Inc.

Introduction

Gas chromatography using an Agilent CP-Wax 57 CB column separates 22 food flavors and aromas in 80 minutes.



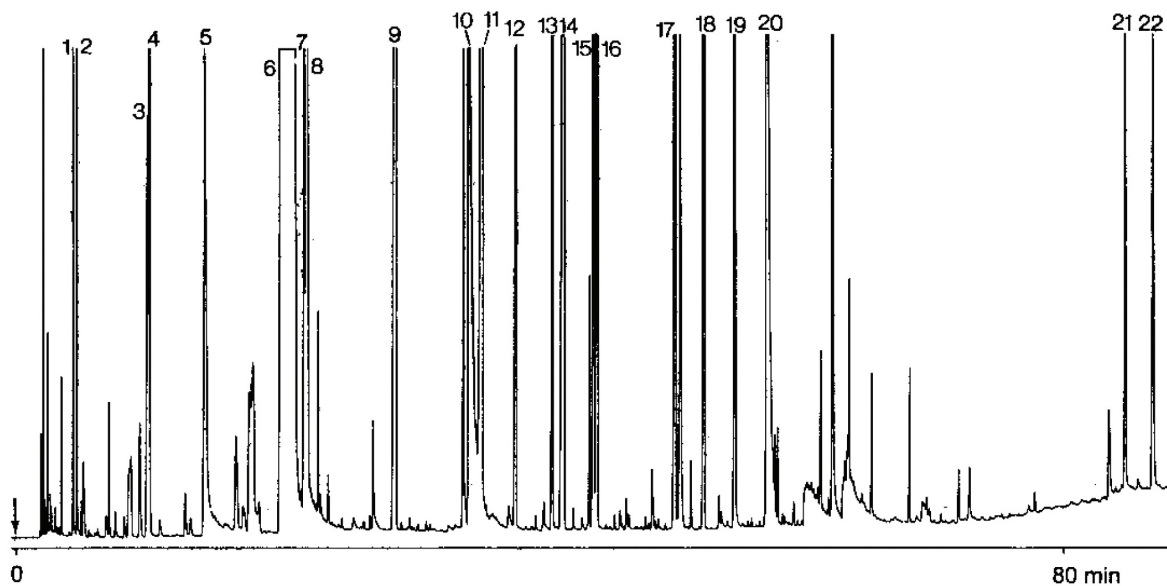
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Conditions

Technique : GC-capillary
Column : Agilent CP-Wax 57 CB, 0.22 mm x 50 m fused silica
WCOT CP-Wax 57 CB (0.2 µm) (Part no. CP97723)
Temperature : 60 °C (10 min) → 200 °C, 2 °C/min
Carrier Gas : H₂, 130 kPa (1.3 bar, 19 psi) 42 cm/s
Injector : Splitter, 50 mL/min
T = 270 °C
Detector : FID, 8 x 10⁻¹² Afs
T = 300 °C
Sample Size : 0.25 µL

Peak identification

1. 2-methylbutyric acid ethylester
2. 3-methylbutyric acid ethylester
3. 2-methyl-1-butanol
4. isoamylalcohol
5. 1-octanol
6. 1-hexanol
7. 1-nonanol
8. n-tetradecane
9. n-pentadecane
10. isobutyric acid
11. n-hexadecane
12. decanoic acid ethylester
13. neral
14. n-heptadecane
15. geranial
16. undecanoic acid ethylester
17. ethyllaurate
18. propanoic acid-2-phenyl ethylester
19. 2-phenylethylalcohol
20. 2-ethylhexanoic acid
21. ethylvanillin
22. vanillin



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This information is subject to change without notice.

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