

# **Heterocyclic amines**

# **Application Note**

Environmental

# **Authors**

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#### Introduction

Heterocyclic aromatic amines are formed in small quantities during the cooking of meat. They are suspected to play a role in the formation of human cancer. The two most abundant amines are 2-amino-3,8-dimethylimida(4,5-f)quinoxaline (MelQx) and 2-amino-1-methyl-6-phenylimidazo(4,5-b)pyridine (PhIP), measured in urine as biomarkers for exposure to hetrocyclic amines after exposure to fried chicken.



# **Conditions**

Technique : GC

Column : Agilent CP-Sil 8 CB Low-Bleed/MS, 0.25 mm x 30 m

fused silica (df =  $0.25 \mu m$ ) (Part no. CP5860)

Temperature : 200 °C (0.5 min)  $\rightarrow$  300 °C, 20 °C/min, 10 min,

300 °C

Carrier Gas : He, 20 psi, 145 kPa Injector : Splitless, T = 250 °C

Detector : MS, SIM mode; Ionization: EI-Positive

Sample Size :  $1.0~\mu L$ 

Derivatization : acylation with heptafluorobutyric acid anhydride

Solvent Sample : isooctane
Concentration : 100 ng/mL

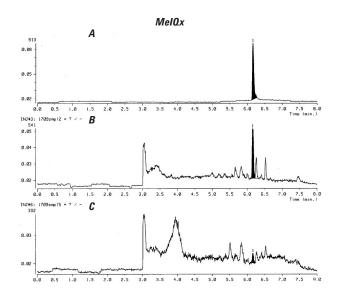
Courtesy : Edwin Moonen, University Maastricht

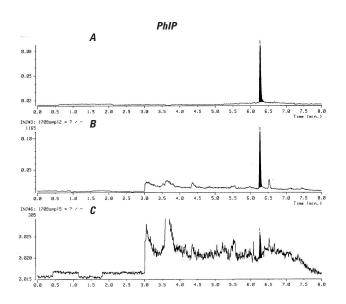
# **Peak identification**

A. standard MeIQx and PhIP

B. spiked urine sample

C. urine sample





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