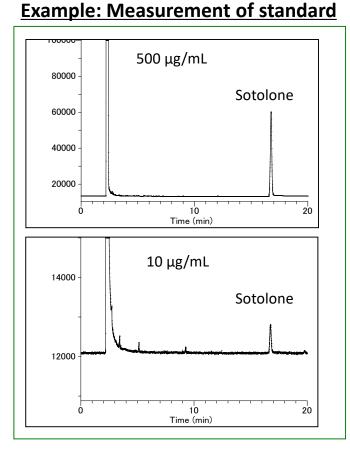
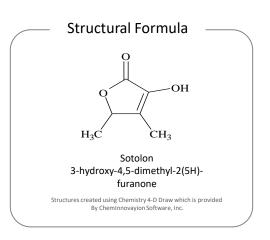
GT001 GL Sciences Inc.

Analysis of the Flavor Component Sotolone - Using InertCap Pure-WAX

It has been demonstrated that the odor and taste of foods are very closely related, with strong sweetening of odors and other interactions.

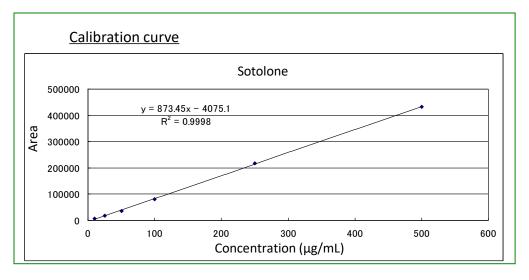
Sotolon, a compound responsible for flavor, is described as having an odor of caramel and curry, and is also known to be one of the odor components characteristic of old sake. In this application, GC analysis was made for Sotron reference samples using InertCap Pure WAX a new WAX-based inert column,. Here we present the successful results.





GC Condition

System	:GC - FID		
Column	: InertCap Pure-WAX		
	0.25 mm l.D. x 30 m df = 0.25 μ m		
Column Temp.	: 160 °C		
Carrier Gas	: He 100 kPa		
Injection	: Split Flow 50 mL/min 1 μL		
	240 °C		
Detection	: FID Range 10 [^] 0		
	240 °C		



	Sotolone
1 st	6936
2 nd	7043
3 rd	7101
4 th	6840
5 th	6545
Ave.	6893
SD	219
CV (%)	3.17

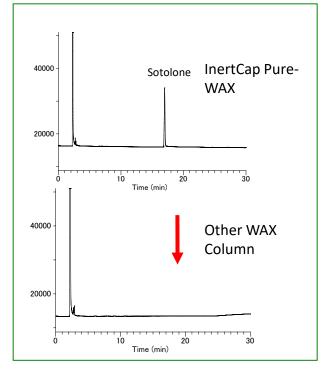
Repeatability of 10 μg/mL injections of Sotlone

Peaks that could not be detected using WAXbased columns from other companies were successfully separated, in terms of peak shape, repeatability and linearity using InertCap Pure WAX.

Many flavor components are present at very low concentrations, despite the sensitivity of GC they can be difficult to measure.

A more accurate sniffing system can be built by using it in combination with a sniffing GC (OP275).

Comparison with a column from another manufacturer



*Sotolon is very unstable. Please inquire if you intend to analyze under different conditions.

I.D. (mm)	Length (m)	df (µm)	Max. Operating Temp.(°C)	Cat.No.
0.25	30	0.25	iso-260-Prog.260	1010-68142
0.25	60	0.25	iso-260-Prog.260	1010-68162
0.32	30	0.25	iso-260-Prog.260	1010-68242
0.32	60	0.25	iso-260-Prog.260	1010-68262
0.53	15	1.0	iso-240-Prog.240	1010-68425
0.53	30	1.0	iso-240-Prog.240	1010-68445

InertCap Pure-WAX

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