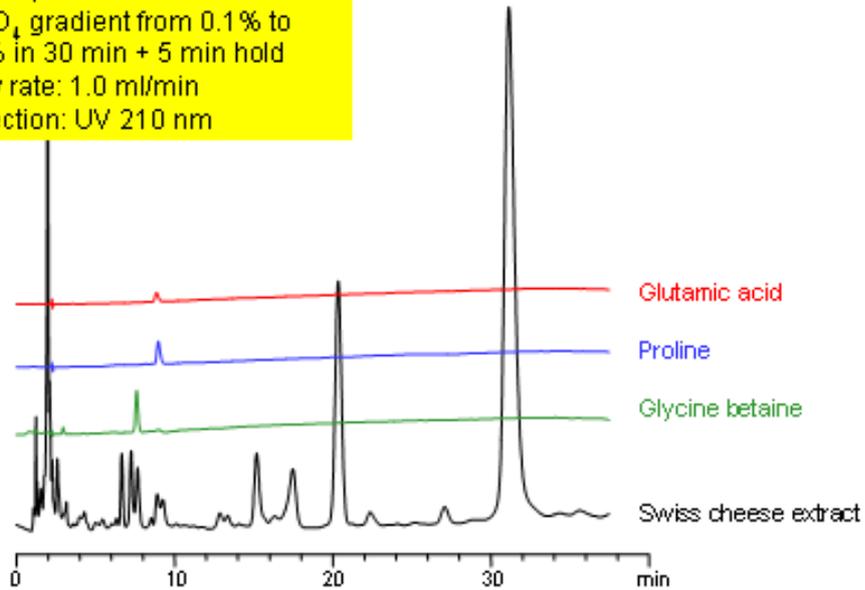


HPLC Analysis of Cheese Extract using Mixed-Mode Chromatography

Column: Primesep 100
Size: 150 x 4.6 mm
Mobile phase: MeCN 10% with
H₃PO₄ gradient from 0.1% to
0.5% in 30 min + 5 min hold
Flow rate: 1.0 ml/min
Detection: UV 210 nm



Primesep 100 separates the components of a Swiss cheese extract by HPLC using cation exchange and reversed phase as retention mechanisms. The amino acids, glutamic acid and proline, as well as glycine betaine were resolved in less than 10 minutes. A mobile phase gradient of water, acetonitrile (MeCN, ACN,) and phosphoric acid (H₃PO₄) and ultraviolet (UV) detection was used.

Method Parameters

Column	Primesep 100, 4.6x150 mm, 5 µm, 100 Å
Mobile Phase	MeCN/H ₂ O
Buffer	H ₃ PO ₄
Flow Rate	1.0 mL/min
Detection	UV 210 nm

Quelle: <https://sielc.com/Application-HPLC-Analysis-of-Cheese-Extract-Using-Mixed-Mode-Chromatography>