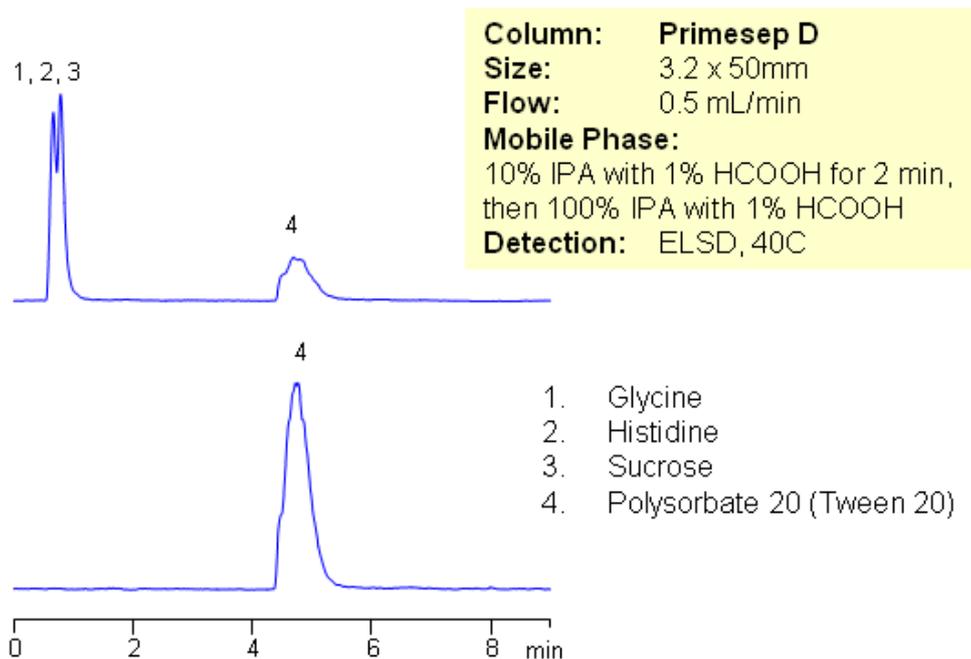


HPLC Analysis of Polysorbate in Mixture with Amino Acids and Sugar



Polysorbates are a class of emulsifiers used in some pharmaceuticals and food preparation. They are often used in cosmetics to solubilize essential oils into water-based products. Polysorbates are oily liquids derived from PEG-ylated sorbitan (a derivative of sorbitol) esterified with fatty acids. Surfactants that are esters of plain (non-PEG-ylated) sorbitan with fatty acids are usually referred to by the name Span. It is often required to quantitate Polysorbate (Polysorbate/Tween 20, Polysorbate/Tween 40, Polysorbate 60/Tween 60 and Polysorbate 80) by HPLC in various formulations. Polysorbates exist in form of oligomers.

Method Parameters

Column	Primesep D, 3.2x50 mm, 5 µm, 100 Å
Mobile Phase	IPA
Buffer	Formic Acid
Flow Rate	0.5 mL/min
Detection	ELSD

Quelle: <https://sielc.com/Application-HPLC-Analysis-of-Polysorbate-in-Mixture-With-Amino-Acids-and-Sugar>