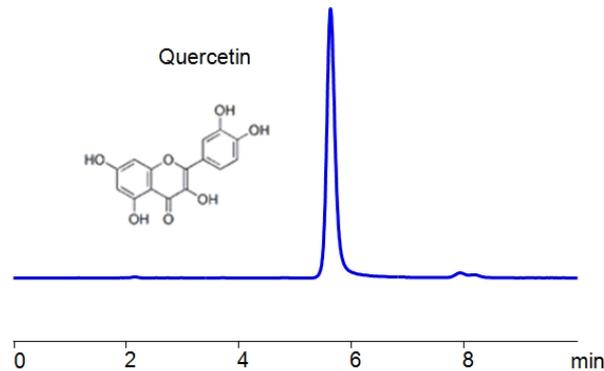


## HPLC Determination of Quercetin on Primesep D Column



<b>Column:</b>	<b>Primesep D</b>
<b>Size:</b>	4.6 x 150mm, 5µm, 100Å
<b>Mobile phase:</b>	MeCN/H <sub>2</sub> O/TFA -40/60/0.05
<b>Flow:</b>	1.0 mL/min
<b>Detection:</b>	UV 270 nm

High Performance Liquid Chromatography (HPLC) Method of Quercetin.

Quercetin is a naturally occurring flavonol, or flavonoid, the yellowish antioxidant pigment found in skins of red grapes, apples, berries, onions, tomatoes, and buckwheat tea. In addition to functioning as a flavonoid, quercetin is also a phytoestrogen. It has the chemical formula C<sub>15</sub>H<sub>10</sub>O<sub>7</sub>.

Quercetin can be retained in HPLC using a Primesep D mixed-mode column using a mobile phase of acetonitrile (ACN), water and Trifluoroacetic acid (TFA) buffer. Detection can be achieved with UV 270 nm, mass spectrometry (MS), evaporative light scattering detection (ELSD) and Charged aerosol detection (CAD).

### Method Parameters

<b>Column</b>	Primesep D, 4.6 x 150 mm, 5 µm, 100 Å, dual ended
<b>Mobile Phase</b>	MeCN – 40%
<b>Buffer</b>	TFA – 0.05%
<b>Flow Rate</b>	1.0 mL/min
<b>Detection</b>	270 nm

Quelle: <https://sielc.com/hplc-determination-of-quercetin-on-primesep-d-column>