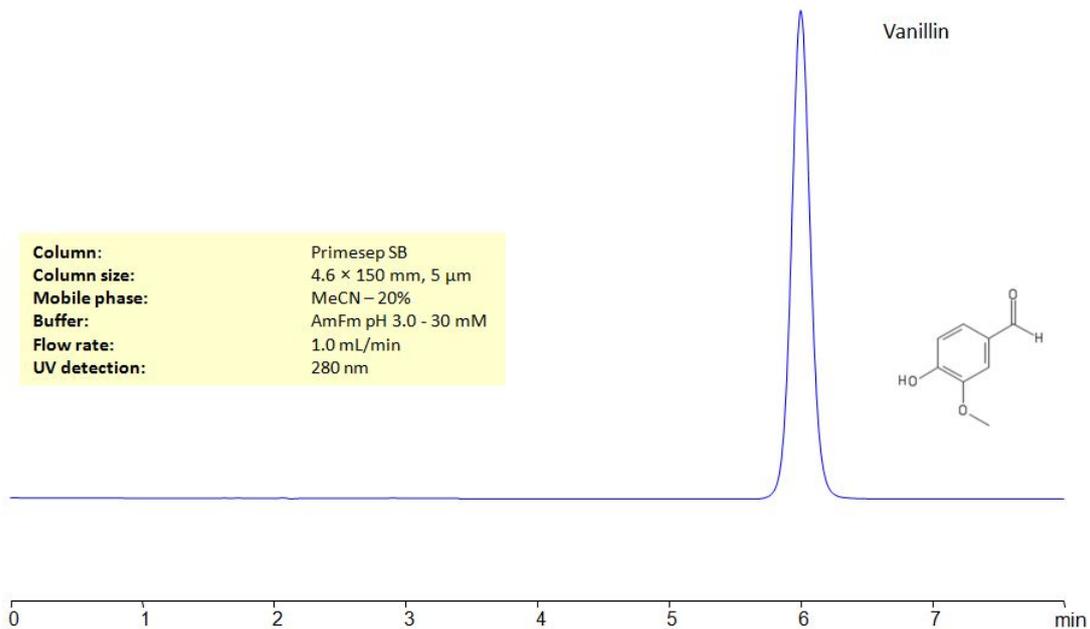


HPLC Determination of Vanillin on Primesep SB Column



High Performance Liquid Chromatography (HPLC) Method for Analysis of Vanillin .

Vanillin is an organic compound with the molecular formula C₈H₈O₃ . It is what gives vanilla beans their scent and flavor. It is often used in food preparation as flavoring or in fragrances for it's scent. Due to the scarcity of the natural compound, artificial versions have been developed.

Vanillin can be retained and analyzed using the Primesep SB stationary phase column. The analysis utilizes an isocratic method with a simple mobile phase consisting of water and acetonitrile (MeCN) with a ammonium formate buffer. Detection is performed using UV.

Method Parameters

Column	Primesep SB, 4.6 x 150 mm, 5 µm, 100 Å, dual ended
Mobile Phase	MeCN/H ₂ O – 20/80%
Buffer	AmFm pH 3.0- 30 mM
Flow Rate	1.0 mL/min
Detection	UV, 280 nm

Quelle: <https://sielc.com/hplc-determination-of-vanillin>