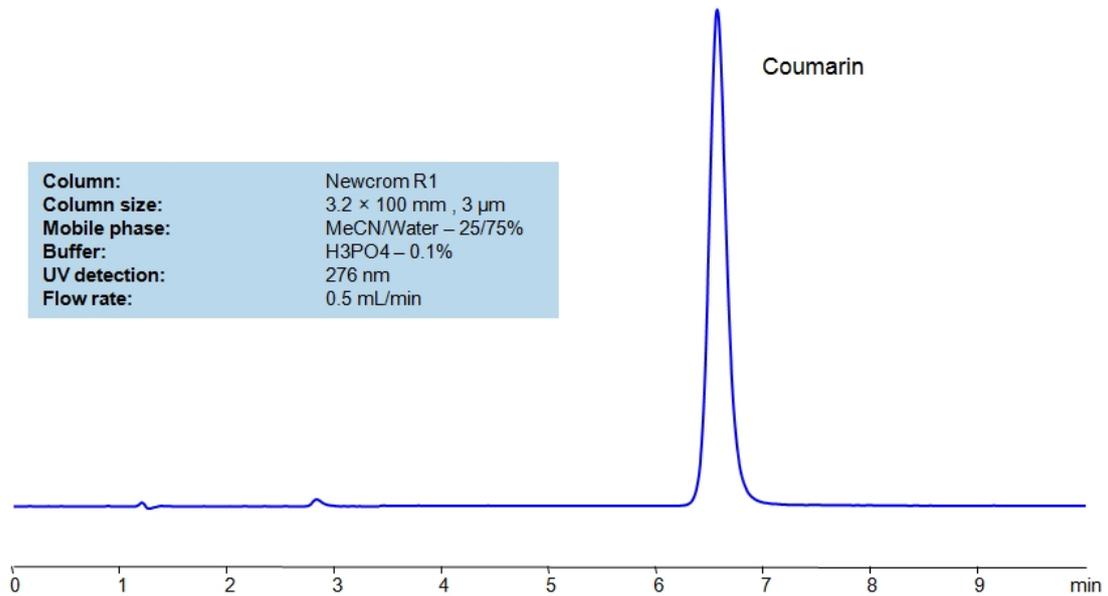


HPLC Method for Analysis of Coumarin



High Performance Liquid Chromatography (HPLC) Method for Analysis of Coumarin

Coumarin is an aromatic chemical that is used as a fragrance ingredient. It has a sweet earthy scent and is typically found in Tonka beans, cinnamon, woodruff, bison grass, and green tea. Besides a pleasant smell it had anti-inflammatory, antibacterial, and antifungal properties.

Coumarin can be retained and analyzed using the Newcrom R1 stationary phase column. The analysis utilizes an isocratic method with a simple mobile phase consisting of water and acetonitrile (MeCN) with a phosphoric acid buffer. Detection is performed using UV.

Method Parameters

Column	Newcrom R1, 3.2 x 100 mm, 3 µm, 100 Å, dual ended
Mobile Phase	MeCN/H ₂ O – 25/75%
Buffer	H ₃ PO ₄ – 0.1%
Flow Rate	0.5 mL/min
Detection	UV, 276 nm

Quelle: <https://sielc.com/hplc-method-for-analysis-of-coumarin>