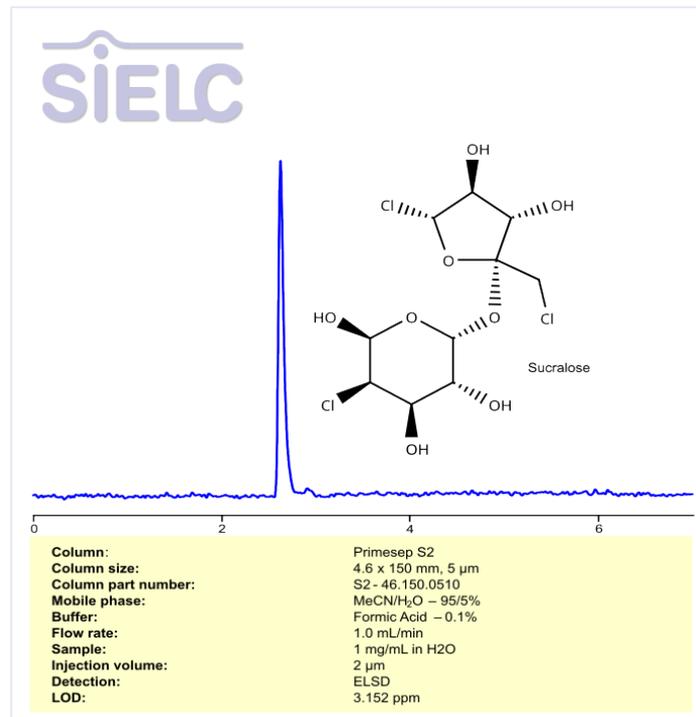


## HPLC Method for Analysis of Sucralose on Primesep S2 Column



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

Sucralose is a synthetic organochlorine compound with the molecular formula C<sub>12</sub>H<sub>19</sub>Cl<sub>3</sub>O<sub>8</sub>.

Properties: Appearance: Typically a white, odorless, crystalline powder.

Molecular weight: ~397.6 g/mol

Solubility: Soluble in water.

Uses: An artificial sweetener used to provide sweetness in food and beverages without the calories of sugar.

Sucralose can be retained and analyzed using the Primesep S2 stationary phase column. The analysis utilizes an isocratic method with a simple mobile phase consisting of water, acetonitrile (MeCN), and formic acid. Detection is performed using ELSD.

## Method Parameters

<b>Column</b>	Primesep S2, 4.6 x 150 mm, 5 µm, 100 Å, dual ended
<b>Mobile Phase</b>	MeCN – 95%
<b>Buffer</b>	Formic Acid – 0.1%
<b>Flow Rate</b>	1.0 mL/min
<b>Detection</b>	ELSD
<b>Limit of Detection</b>	3.152 ppm

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