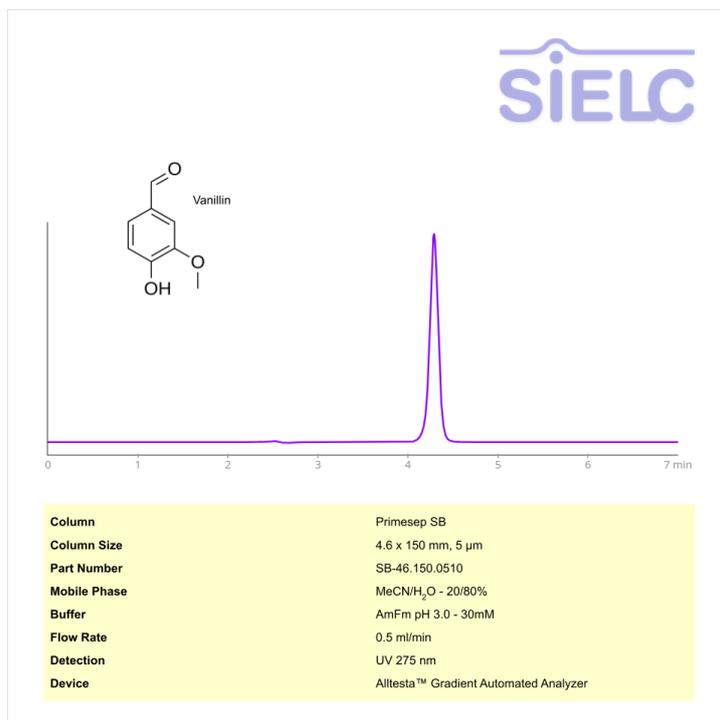


## HPLC Method for Analysis of Vanillin on Primesep SB Column on Alltesta™



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

Vanillin is an organic compound with the molecular formula C<sub>8</sub>H<sub>8</sub>O<sub>3</sub>. It is what gives vanilla beans their scent and flavor. It is often used in food preparation as flavoring or in fragrances for its 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 an ammonium formate buffer. Detection is performed using UV.

### Method Parameters

<b>Column</b>	Primesep SB, 4.6 x 150 mm, 5 µm, 100 Å, dual ended
<b>Mobile Phase</b>	MeCN – 20%
<b>Buffer</b>	Ammonium Formate
<b>Flow Rate</b>	1.0 mL/min
<b>Detection</b>	UV 275 nm

Quelle: <https://sielc.com/hplc-method-for-analysis-of-vanillin-2>