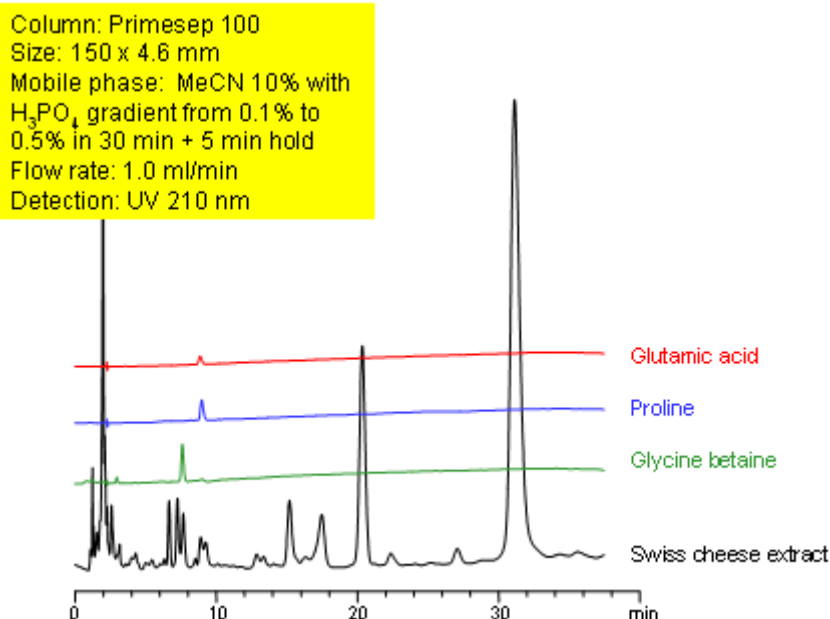


HPLC Analysis of Cheese Extract using Mixed-Mode Chromatography

<https://sielc.com/Application-HPLC-Analysis-of-Cheese-Extract-Using-Mixed-Mode-Chromatography>

Chromatogram



Description

Primesep 100 separates the components of a Swiss cheese extract by HPLC using cation exchange and reversed phase as retention mechanisms. The amino acids, glutamic acid and proline, as well as glycine betaine were resolved in less than 10 minutes. A mobile phase gradient of water, acetonitrile (MeCN, ACN,) and phosphoric acid (H₃PO₄) and ultraviolet (UV) detection was used.

Method Parameters

Mobile Phase	MeCN/H ₂ O
Buffer	H ₃ PO ₄
Flow Rate	1.0 ml/min
Detection	UV 210 nm
Class of Compounds	Drug, Acid, Hydrophilic, Ionizable, Vitamin, Supplements
Analyzing Compounds	Glutamic acid, Proline, Glycine betaine

HPLC Column Used

Primesep 100, 4.6×150 mm, 5 µm, 100A

[Order this column at hplc-shop.de →](#)