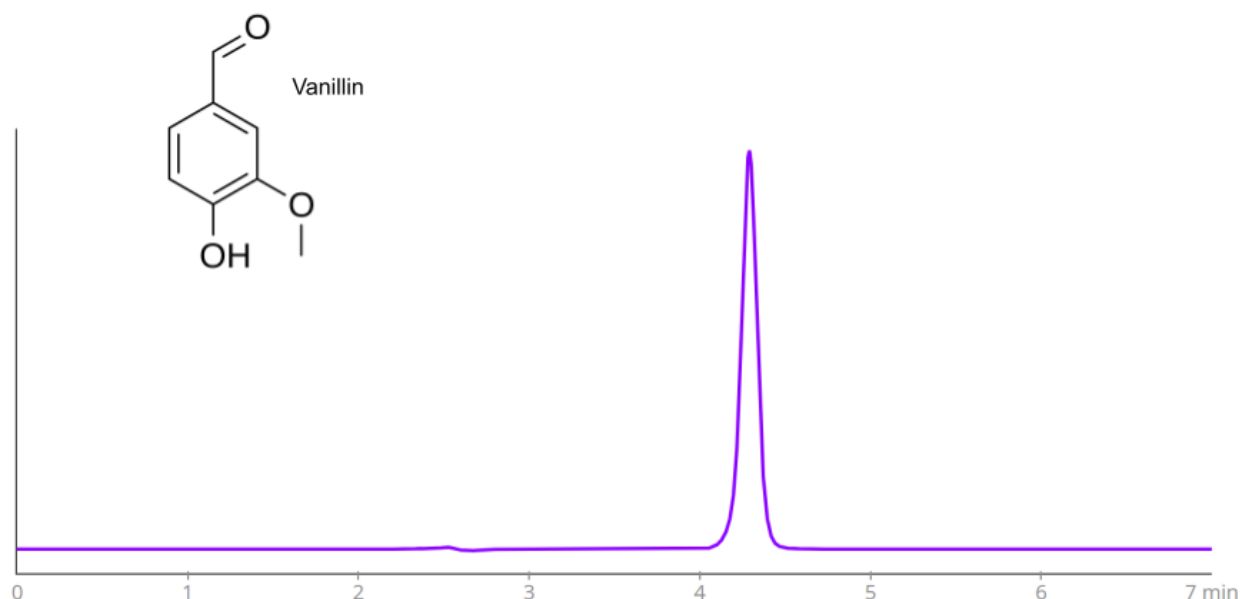


HPLC Method for Analysis of Vanillin on Primesep SB Column on Alltesta™

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

Chromatogram

siELC



Column	Primesep SB
Column Size	4.6 x 150 mm, 5 µm
Part Number	SB-46.150.0510
Mobile Phase	MeCN/H ₂ O - 20/80%
Buffer	AmFm pH 3.0 - 30mM
Flow Rate	0.5 ml/min
Detection	UV 275 nm
Device	Alltesta™ Gradient Automated Analyzer

Description

· 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 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

Mobile Phase	MeCN – 20%
Buffer	Ammonium Formate
Flow Rate	1.0 ml/min
Detection	UV 275 nm
Class of Compounds	Organic Compound
Analyzing Compounds	Vanillin

HPLC Column Used

Primesep SB, 4.6 x 150 mm, 5 µm, 100 A, dual ended

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