

FOO 11
FOOD

Analysis of Triglyceride Distribution in Cocoa Butter on BPX5

KEYWORDS:

Cocoa Butter
Triglycerides

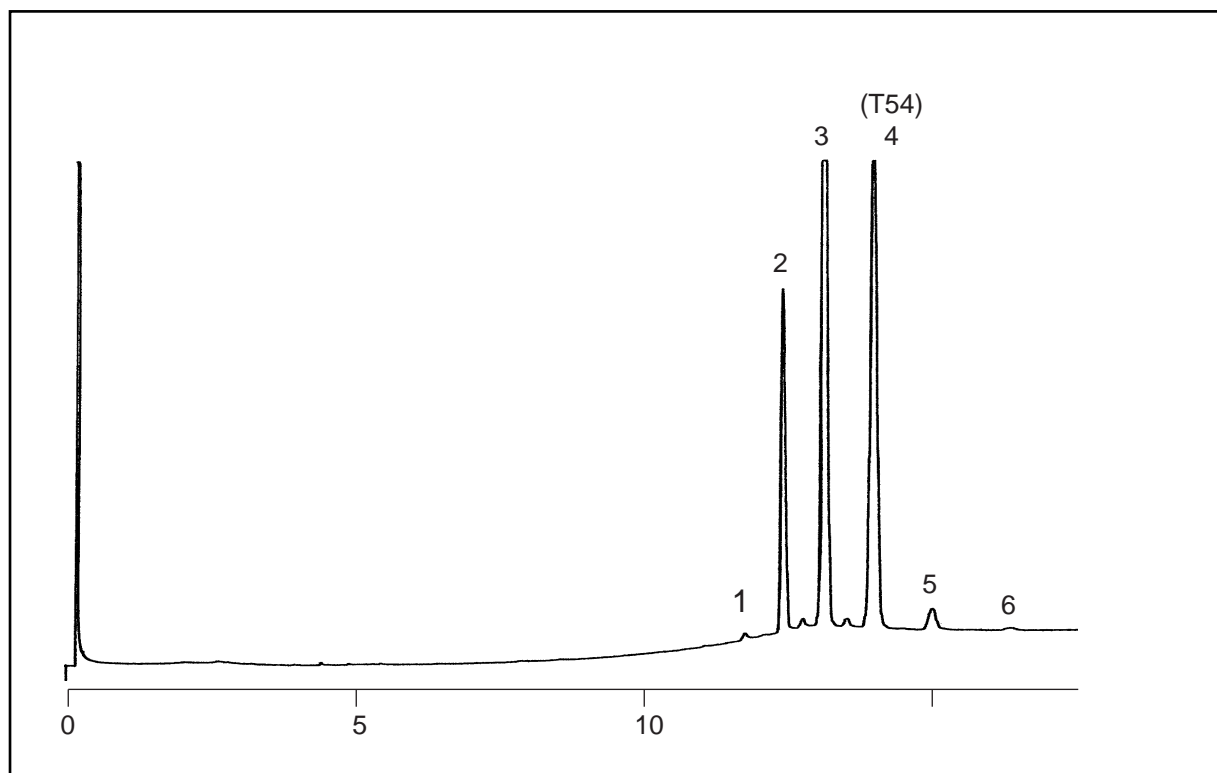
Notes: Recommended Operating Conditions

Carrier Gas Velocity (Helium): 100-150 cm/sec approx.,
Pressure: 5-7 psi Sample Concentration:
On-column: - Milk fat; 1-2 mg/ml, (0.1-0.2% solution)
- Olive oil, lard and cocoa butter: 0.5-1.0 mg/ml (0.05-0.1% solution)
Injection Temp.: 100°C, solution dissolved in iso-octane

Part No.: 054133
Phase: BPX5, 0.25 µm
Column: 12m x 0.53mm I.D.
Initial Temp.: 100°C, 0.5 min
Rate 1: 50°C/min
Temp: 280°C
Rate 2: 10°C/min
Final Temp.: 360°C, 5 min
Detector: FID
Injector Mode: On-Column (SGE OCI-5)
Carrier: He, 6 psi
Injection Volume: 1µL

Components

PEAK No.	TRIGLYCERIDE CARBON No.	COMPOSITION (%)
1	T48	0.27
2	T50	17.58
3	T52	45.49
4	T54	34.37
5	T56	2.01
6	T58	0.25



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