

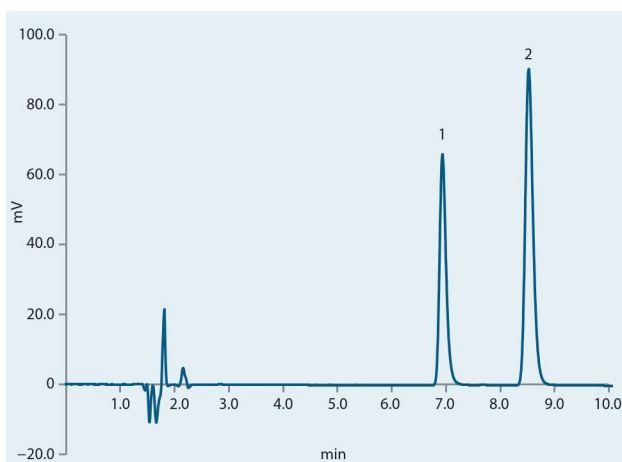
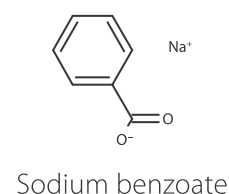
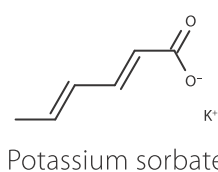


PRESERVATIVES IN SYRUP

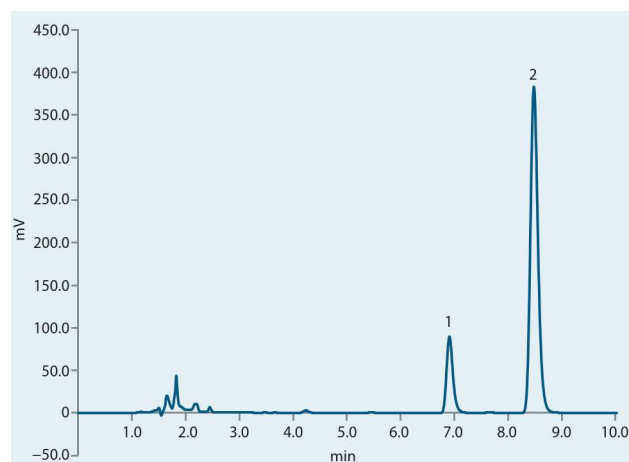
INTRODUCTION

Sodium and potassium salts of benzoic acid and sorbic acid are well-known food preservatives. The permitted amount in food is strictly regulated with the level depending on the food group. As an example, European regulation EC 1333/2008 sets the rules on food additives: definitions, conditions of use, labelling and procedures.

Substance: Sodium benzoate, CAS number 532-32-1
Potassium sorbate, CAS number 24634-61-5

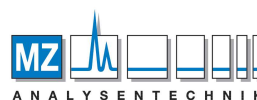


Standard mixture



Fruit syrup sample

Column	ARION® Plus C18, 5.0 µm
Dimensions	250 mm × 4.6 mm
Part number	ARI-5720-LM46
Mobile phase	Citrate buffer pH 4.1/ACN/Methanol 70/20/10 (v/v) Isocratic elution
Flow rate	1.5 ml/min
Temperature	30 °C
Detection	UV @240nm
Analytes	1. Sodium benzoate 2. Potassium sorbate



AUTHORIZED DISTRIBUTOR

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