



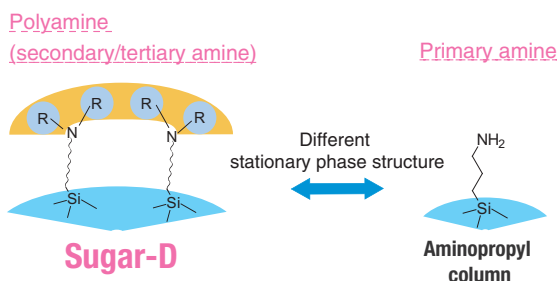
COSMOSIL

HPLC Column for Saccharide Analysis

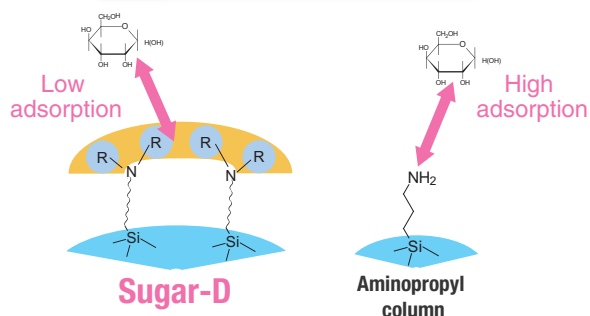
# COSMOSIL Sugar-D

- Different selectivity from aminopropyl columns
- Superior quantitative results
- Superior durability
- Anomers remain unseparated

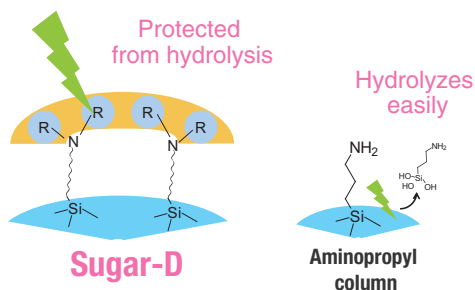
### Different selectivity



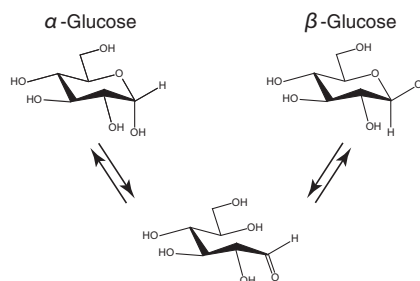
### Superior quantitative results



### Superior durability



### Anomers elute as one peak

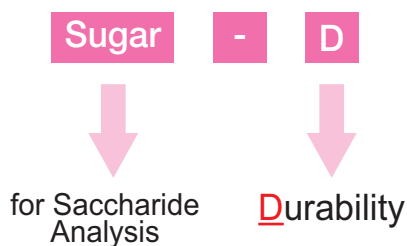


## About Sugar-D

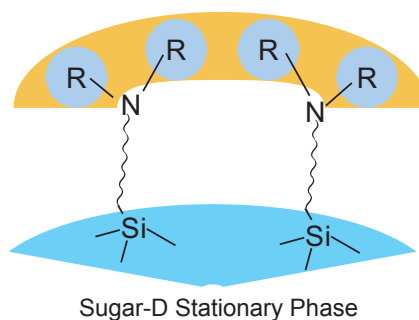
### Development of Sugar-D

Aminopropyl columns are commonly used for analysis of monosaccharides and oligosaccharides; however, this type of column has several problems, including low durability, poor separation, and adsorption and peak tailing with some analytes. Carbamoyl-based columns separate anomers, which may not be desirable. To solve these problems, we developed a specialty column for sugar analysis with high durability and performance that does not induce irreversible adsorption.

### Product Name



### Polyamine-Bonded Silica Gel

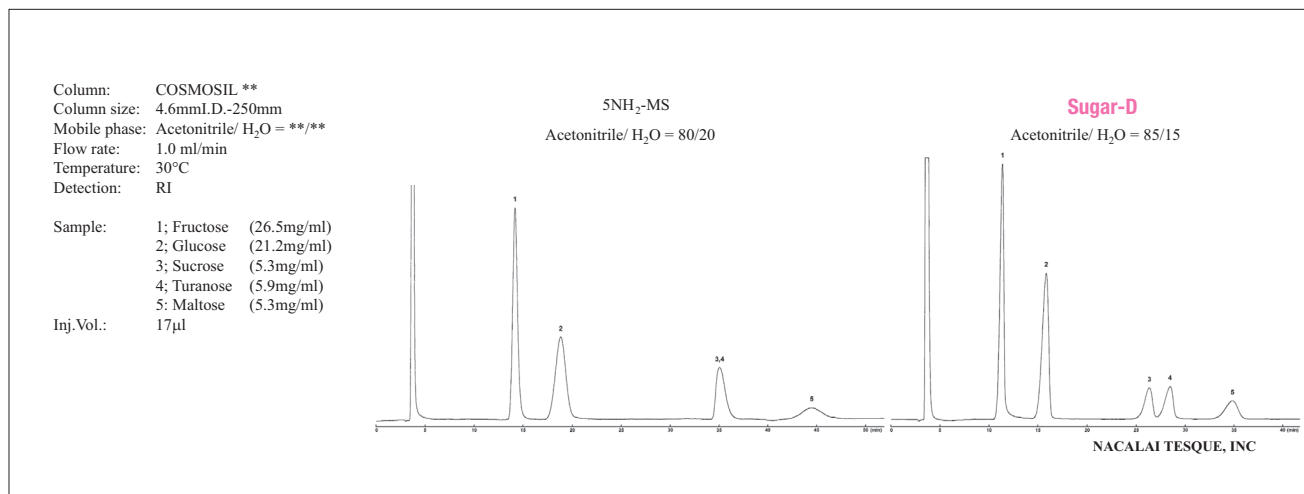


## Different selectivity from aminopropyl columns

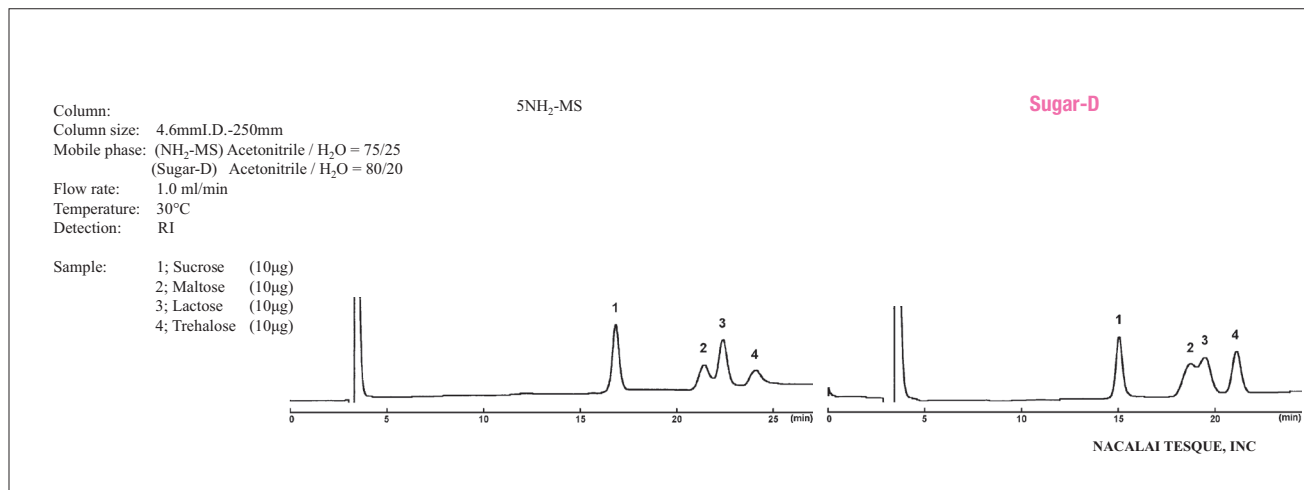
COSMOSIL Sugar-D has a polyamine-based stationary phase, which results in different selectivity from primary amine-based phases, such as aminopropyl.

### Comparison to aminopropyl columns

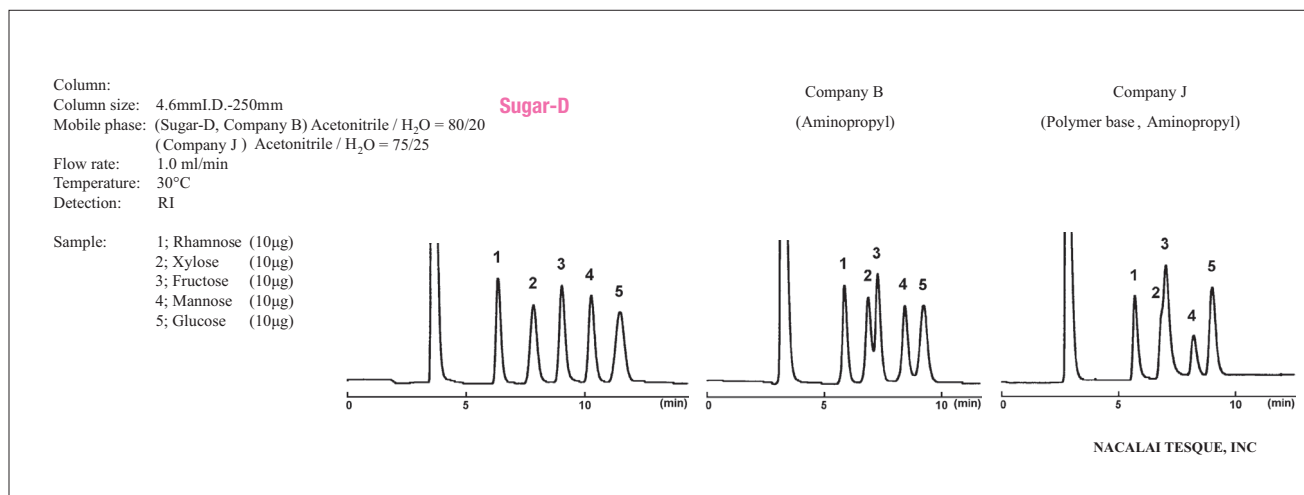
#### Sucrose and Turanose



#### Maltose and Lactose



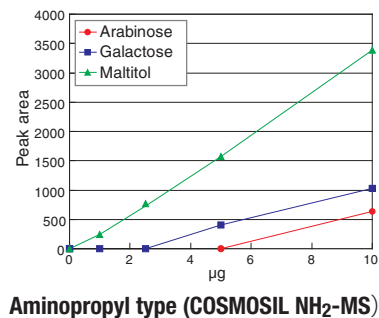
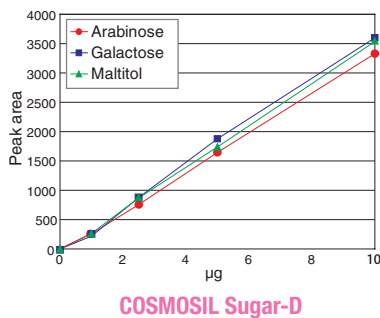
### Different selectivity compared to competitor aminopropyl column



## Superior quantitative results

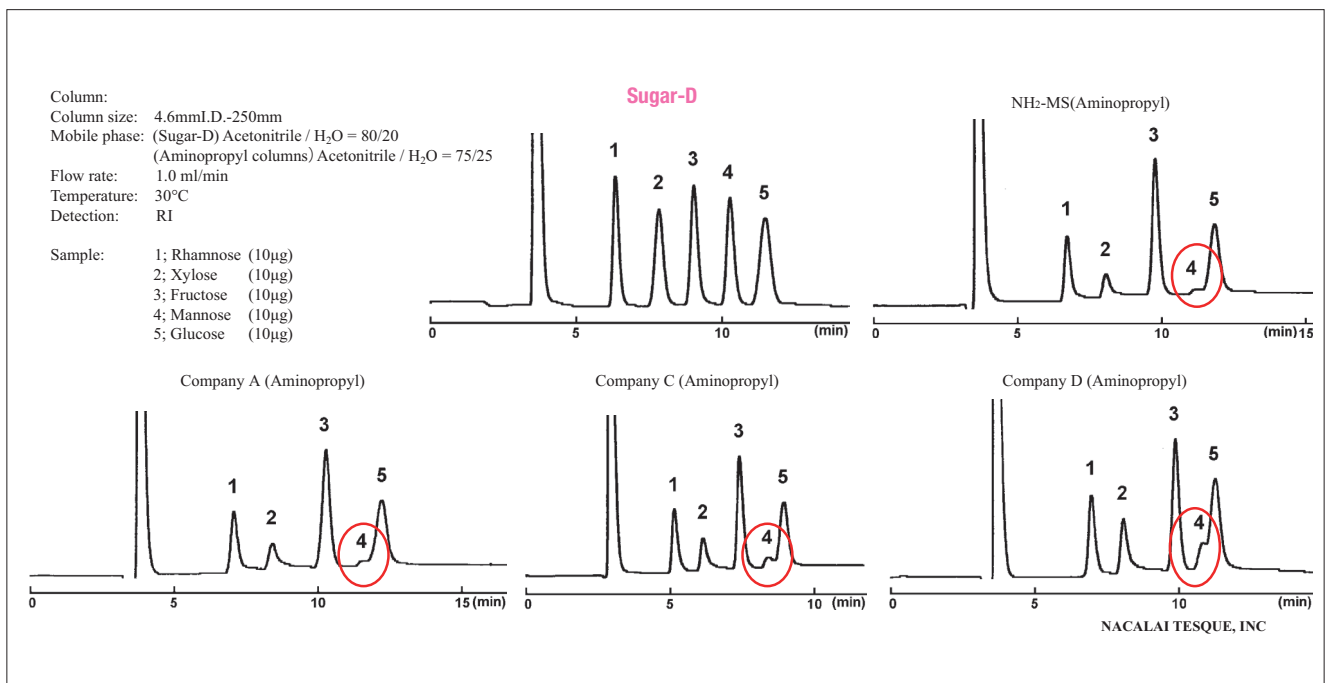
Aldehyde groups in the open-chain form of sugars can form Schiff bases with the amino groups on aminopropyl columns, causing low recovery and peak tailing. COSMOSIL Sugar-D was designed to avoid this, so sugars like arabinose and galactose, which are problematic on aminopropyl columns, elute with sharp peaks. Sugar-D is especially useful for samples of low concentration.

### Quantitation at low concentration



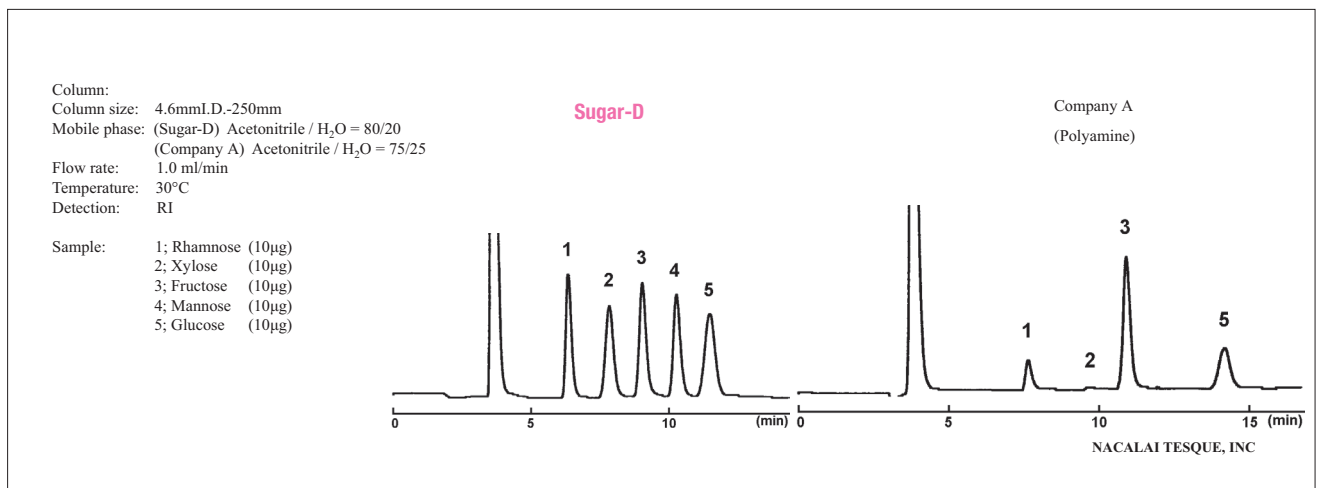
### Comparison to competitor aminopropyl columns

COSMOSIL Sugar-D achieves good peak shape, even with sugars that adsorb to aminopropyl columns.



### Comparison to competitor polyamine columns

COSMOSIL Sugar-D uses a secondary/tertiary amine-based stationary phase to achieve good performance with difficult samples, such as xylose and mannose. It even exhibits better performance than similar competitors.

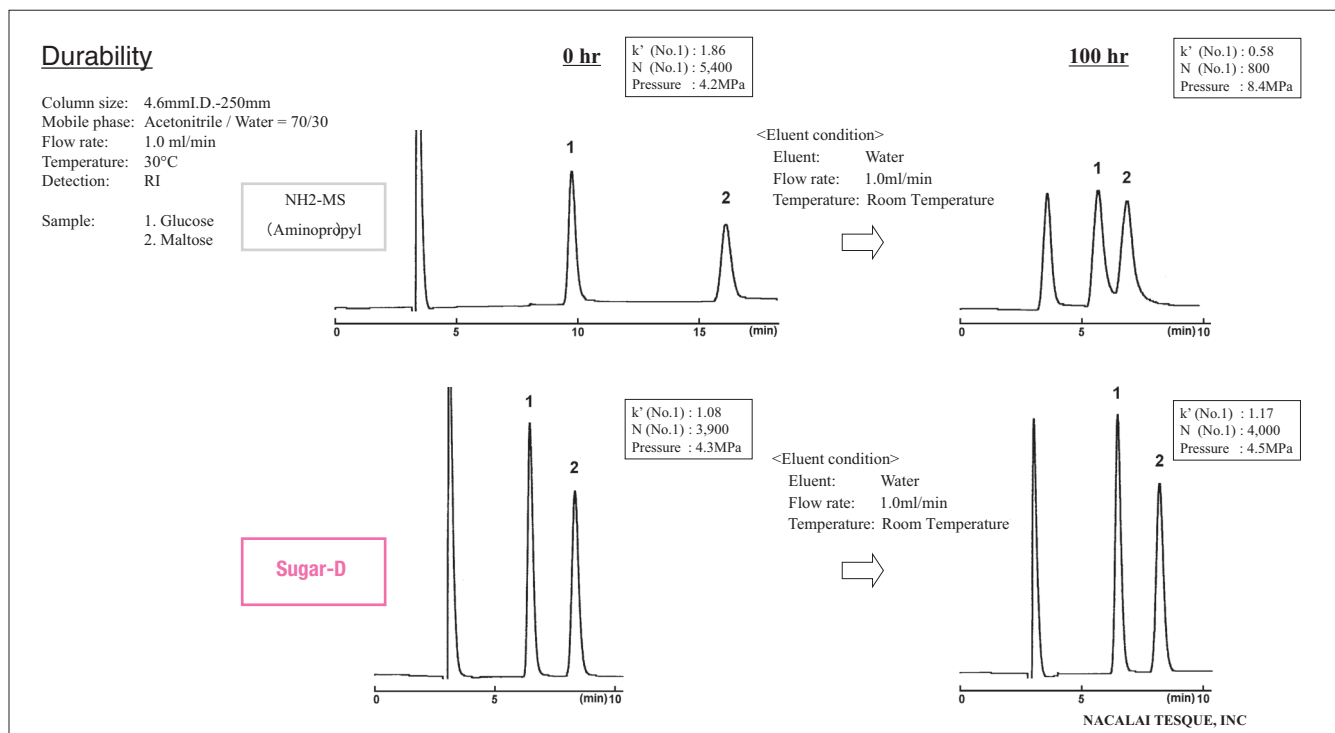


## Superior durability

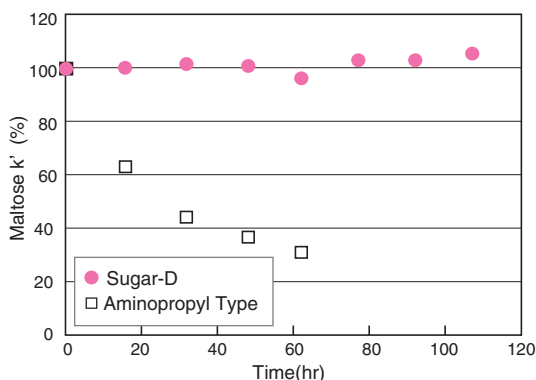
The stationary phase of COSMOSIL Sugar-D is not easily hydrolyzed, so even using water as the mobile phase does not affect it much.

### Comparison to aminopropyl columns

After running water for 100 hours, the aminopropyl column's performance was severely degraded, with lower retention and number of theoretical plates. In contrast, Sugar-D was nearly unaffected.



### Change in retention factor



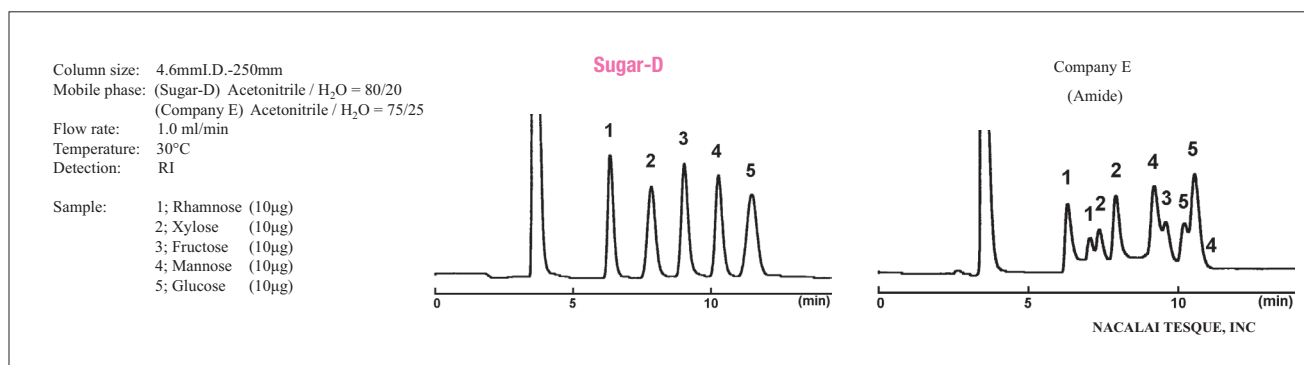
[Eluent Condition]  
 Eluent Water  
 Flow Rate 1.0 ml/min  
 Temperature RT

[Test Condition]  
 Column Size 4.6 mm I.D. x 250 mm  
 Mobile Phase Acetonitrile : Water = 70 : 30  
 Flow Rate 1.0 ml/min  
 Temperature 30°C  
 Detection RI  
 Sample Maltose

## Anomers remain unseparated

When analyzing sugars with amide columns, anomers may separate unless harsh conditions, such as high temperature and basic solvents, are employed. COSMOSIL Sugar-D does not separate anomers, even under mild conditions.

### Comparison to amide column

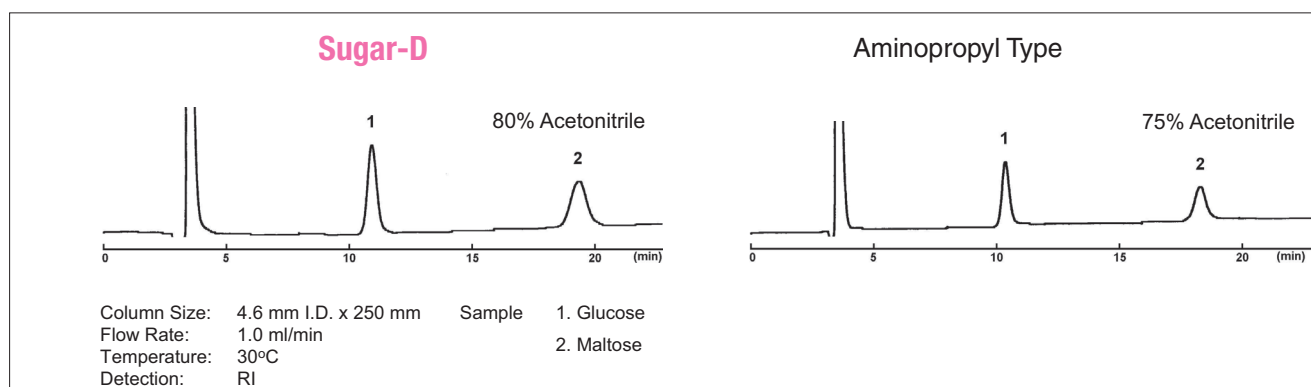


## FAQ

| Mobile Phase        |  |
|---------------------|--|
| Q1                  | Usable pH Range  |
| A1                  | When using a buffer, a pH of 2 to 7.5 is recommended. Under acidic conditions, retention generally becomes shorter, so a neutral pH is recommended.  |
| Q2                  | Buffers  |
| A2                  | If a column is used with a buffer, we recommend using it exclusively for buffered mobile phases. Buffers and acids can permanently change separation characteristics, leading to unexpected behavior when using a non-buffered mobile phase. Always filter buffers with a 0.5 um or finer filter before use. |
| Q3                  | Organic Solvent  |
| A3                  | Please use an aprotic, water-soluble organic solvent, such as acetonitrile. Protic solvents like methanol may cause shortened retention.   |
| Q4                  | Difference in Retention from Aminopropyl Columns   |
| A4                  | Compared to conventional aminopropyl columns, Sugar-D exhibits slightly lower retention. When transferring methods from aminopropyl columns, increasing the organic solvent ratio by 5 to 10% should result in similar retention time. (See below for an example.)   |
| Column Conditioning |  |
| Q1                  | Equilibration Time   |
| A1                  | Compared to C18 columns, HILIC mode columns (including Sugar-D) require longer equilibration time for reproducible analysis.   |
| Q2                  | Retention Time   |
| A2                  | During initial use, a column's retention may increase gradually. To stabilize, wash overnight with 100% water.   |
| Washing and Storage |  |
| Q1                  | Washing  |
| A1                  | The baseline may destabilize due to impurities adsorbed to the column. To resolve this, please wash with 50:50 acetonitrile/water. If the problem persists, wash again with an increased ratio of water (up to 100%).  |
| Q2                  | Storage  |
| A2                  | Wash with a solvent that does not contain buffer or acid, then replace with 90:10 acetonitrile/water. Tightly plug the ends and store in a cool place at room temperature.   |

## Retention Comparison

Compared to conventional aminopropyl columns, Sugar-D exhibits slightly lower retention. When transferring methods from aminopropyl columns, increasing the organic solvent ratio by 5 to 10% should result in similar retention time.



## Ordering Informations

### COSMOSIL Sugar-D Packed Column

| Column Size<br>I.D. x Length (mm) | Product Number |
|-----------------------------------|----------------|
| 2.0 x 150                         | 05688-41       |
| 2.0 x 250                         | 05689-31       |
| 3.0 x 150                         | 05690-91       |
| 3.0 x 250                         | 05691-81       |

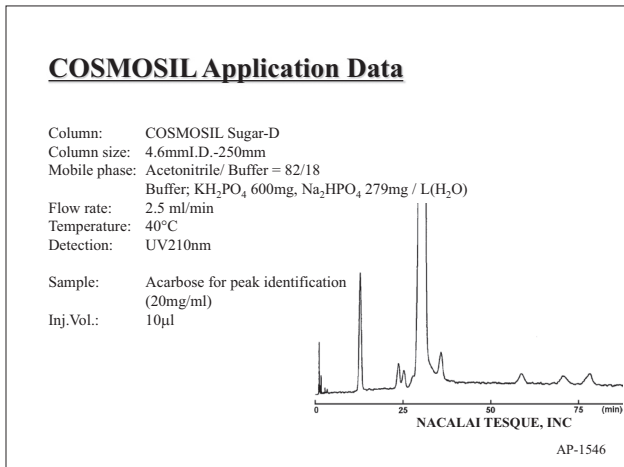
| Column Size<br>I.D. x Length (mm) | Product Number |
|-----------------------------------|----------------|
| 4.6 x 150                         | 05395-71       |
| 4.6 x 250                         | 05397-51       |
| 10.0 x 250                        | 05692-71       |
| 20.0 x 250                        | 05693-61       |

### COSMOSIL Sugar-D Guard Column

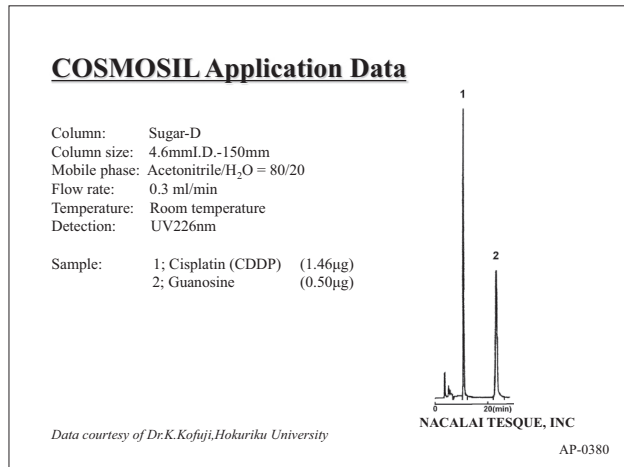
| Column Size<br>I.D. x Length (mm) | Product Number |
|-----------------------------------|----------------|
| 4.6 x 10                          | 05394-81       |
| 10.0 x 20                         | 05696-31       |
| 20.0 x 50                         | 05694-51       |

Drugs

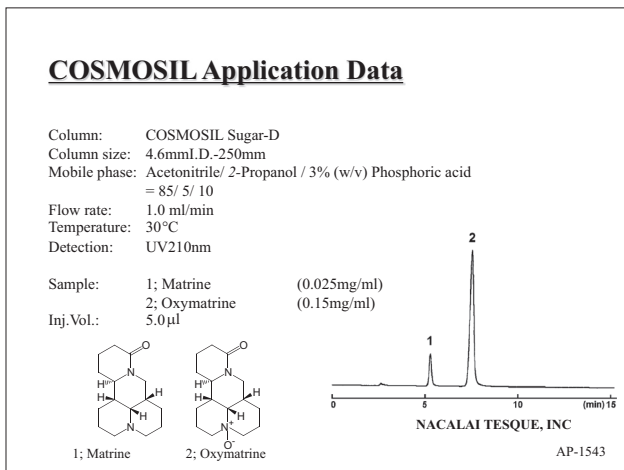
• Type 2 Diabetes Drug: Acarbose



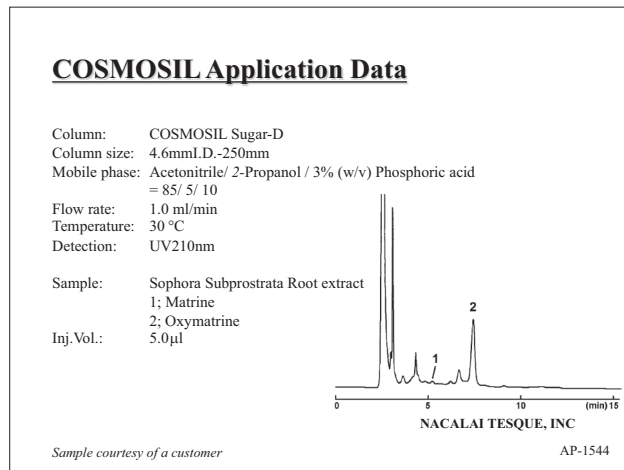
• Anticancer Drugs



• Herbal Medicine Components (Matrine, Oxymatrine)

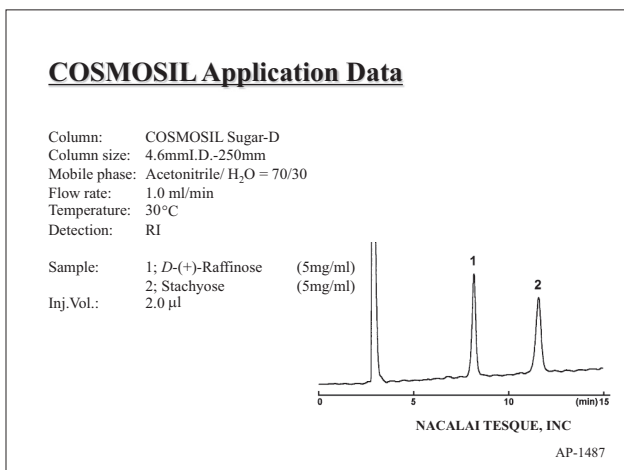


• Herbal Medicine Components (Matrine, Oxymatrine)

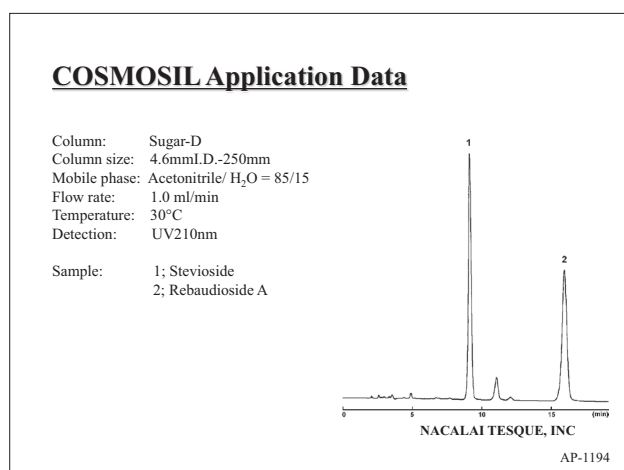


Active Ingredients in Health Food

• Soy Oligosaccharides (Raffinose, Stachyose)



• Stevia Extract (Stevioside, Rebaudioside A)



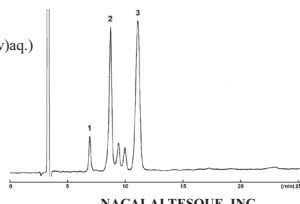
Rare Sugars

Rare Sugar Syrup

**COSMOSIL Application Data**

Column: Sugar-D  
 Column size: 4.6mmI.D.-250mm  
 Mobile phase: Acetonitrile/ H<sub>2</sub>O = 80/20  
 Flow rate: 1.0 ml/min  
 Temperature: 30 °C  
 Detection: RI

Sample: Rare-Sugar Syrup (10%(v/v)aq.)  
 1; *D*-Psicose  
 2; *D*-(-)-Fructose  
 3; *D*-(+)-Glucose  
 Inj.Vol.: 2.0µl



NACALAI TESQUE, INC

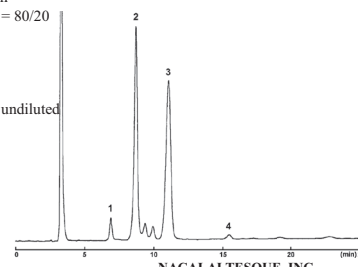
AP-1437

Rare Sugar Soda

**COSMOSIL Application Data**

Column: Sugar-D  
 Column size: 4.6mmI.D.-250mm  
 Mobile phase: Acetonitrile/ H<sub>2</sub>O = 80/20  
 Flow rate: 1.0 ml/min  
 Temperature: 30 °C  
 Detection: RI

Sample: Rare-Sugar Soda, undiluted  
 1; *D*-Psicose  
 2; *D*-(-)-Fructose  
 3; *D*-(+)-Glucose  
 4; Sucrose  
 Inj.Vol.: 2.0µl



NACALAI TESQUE, INC

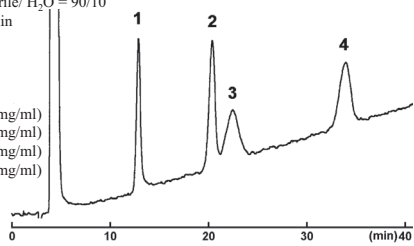
AP-1436

Rare Sugars

**COSMOSIL Application Data**

Column: Sugar-D  
 Column size: 4.6mmI.D.-250mm  
 Mobile phase: Acetonitrile/ H<sub>2</sub>O = 90/10  
 Flow rate: 1.0 ml/min  
 Temperature: 30 °C  
 Detection: RI

Sample:  
 1; *D*-Psicose (2.5mg/ml)  
 2; *D*-(-)-Fructose (2.5mg/ml)  
 3; *D*-(+)-Allose (2.5mg/ml)  
 4; *D*-(+)-Glucose (2.5mg/ml)  
 Inj.Vol.: 10.0µl



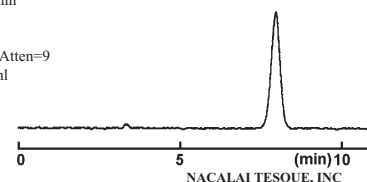
NACALAI TESQUE, INC

AP-1253

*D*-Allose

**COSMOSIL Chromatogram Index**

Sample: *D*-(+)-Allose  
 CAS No.: [2595-97-3]  
 Molecular formula: C<sub>6</sub>H<sub>12</sub>O<sub>6</sub>  
 Column: Sugar-D  
 Column size: 4.6mmI.D.-250mm  
 Mobile phase: Acetonitrile/ H<sub>2</sub>O=80/20  
 Flow rate: 1.0 ml/min  
 Temperature: 30 °C  
 Detection: ELSD  
 Attenuation: Gain=6,Atten=9  
 Sample conc.: 1.0mg/ml  
 Injection volume: 3.0µl  
 Retention time: 8.04min  
 Capacity factor: 2.04

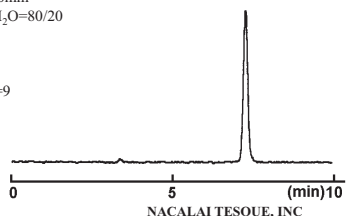
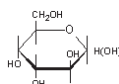


NACALAI TESQUE, INC

*D*-Altrose

**COSMOSIL Chromatogram Index**

Sample: *D*-Altrose  
 CAS No.: [1990-29-0]  
 Molecular formula: C<sub>6</sub>H<sub>12</sub>O<sub>6</sub>  
 Column: Sugar-D  
 Column size: 4.6mmI.D.-250mm  
 Mobile phase: Acetonitrile/ H<sub>2</sub>O=80/20  
 Flow rate: 1.0 ml/min  
 Temperature: 30 °C  
 Detection: ELSD  
 Attenuation: Gain=6,Atten=9  
 Sample conc.: 1.0mg/ml  
 Injection volume: 2.0µl  
 Retention time: 7.28min  
 Capacity factor: 1.76

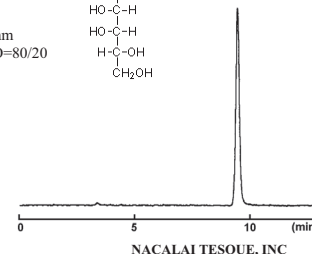
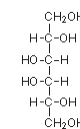


NACALAI TESQUE, INC

*D*-Dulcitol

**COSMOSIL Chromatogram Index**

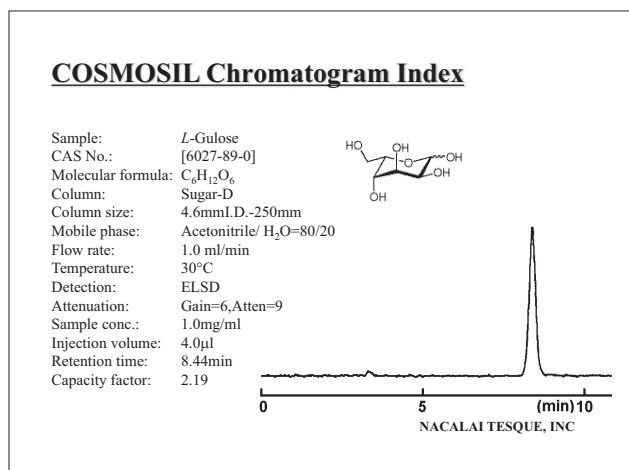
Sample: Dulcitol [Galactitol]  
 CAS No.: [608-66-2]  
 Molecular formula: C<sub>6</sub>H<sub>14</sub>O<sub>6</sub>  
 Column: Sugar-D  
 Column size: 4.6mmI.D.-250mm  
 Mobile phase: Acetonitrile/ H<sub>2</sub>O=80/20  
 Flow rate: 1.0 ml/min  
 Temperature: 30 °C  
 Detection: ELSD  
 Attenuation: Gain=6,Atten=9  
 Sample conc.: 1.0mg/ml  
 Injection volume: 3.0µl  
 Retention time: 9.48min  
 Capacity factor: 2.59



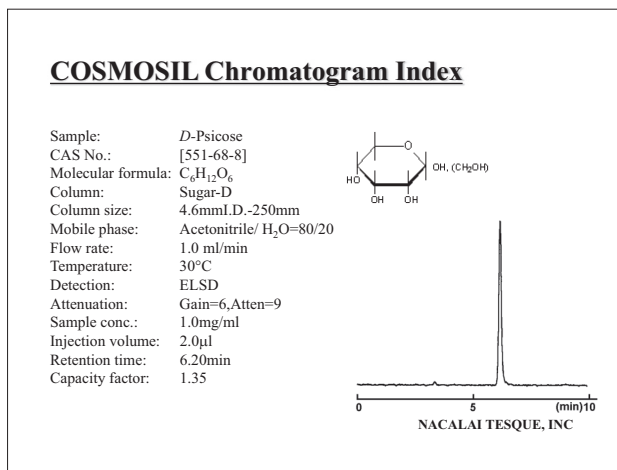
NACALAI TESQUE, INC

Rare Sugars

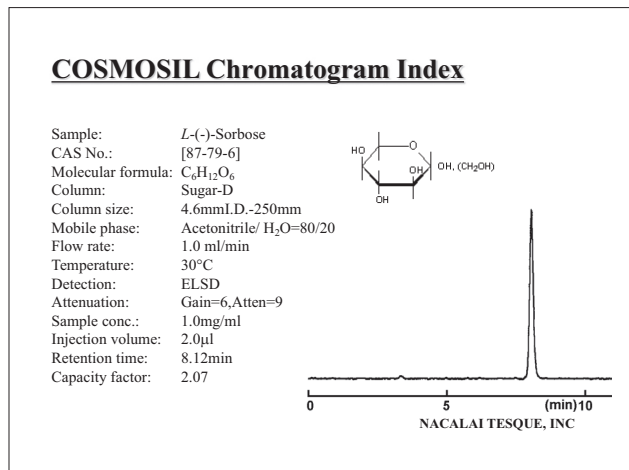
• L-Gulose



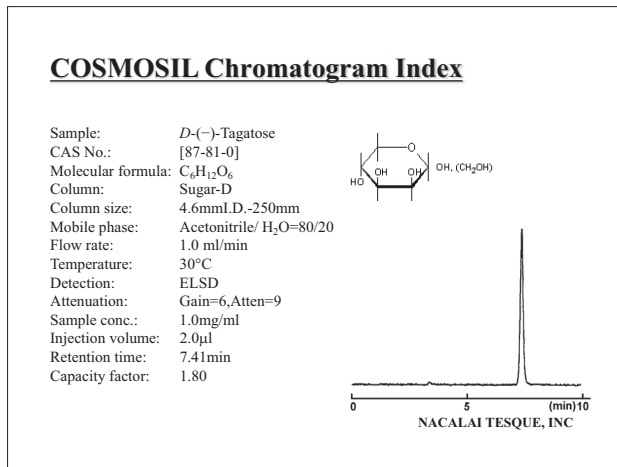
• D-Psicose



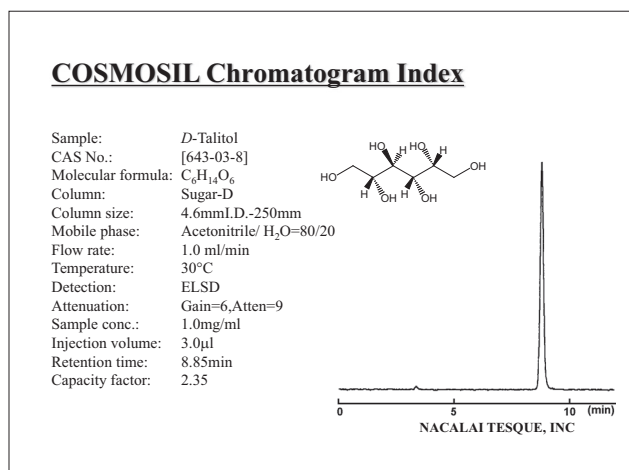
• L-Sorbose



• D-Tagatose



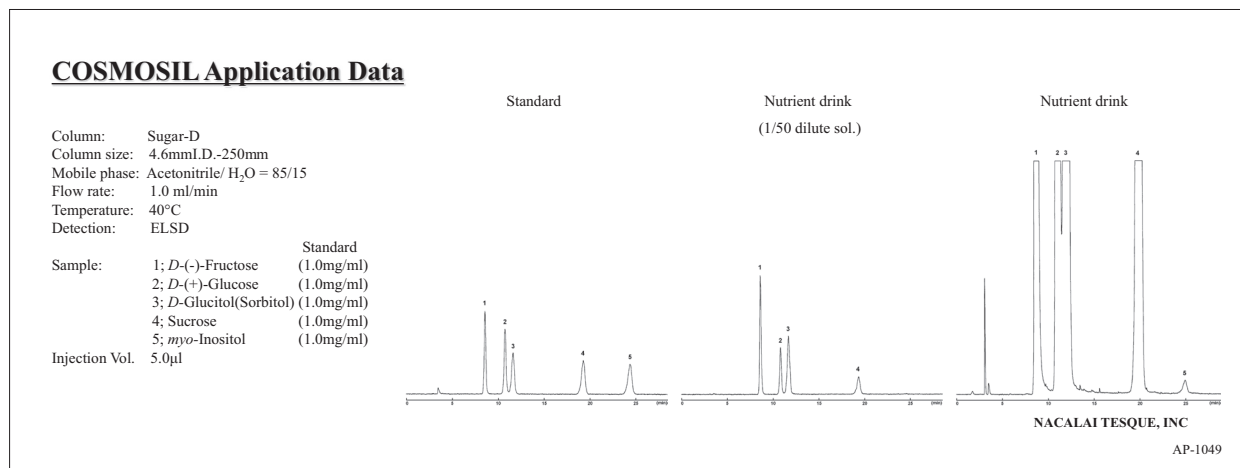
• D-Talitol



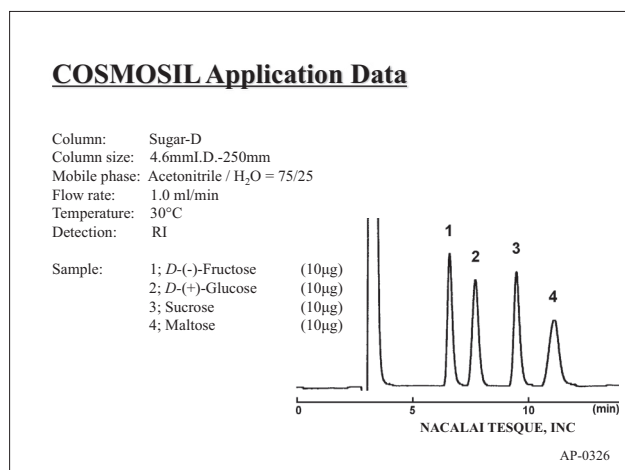


Sugars in Drinks and Candies

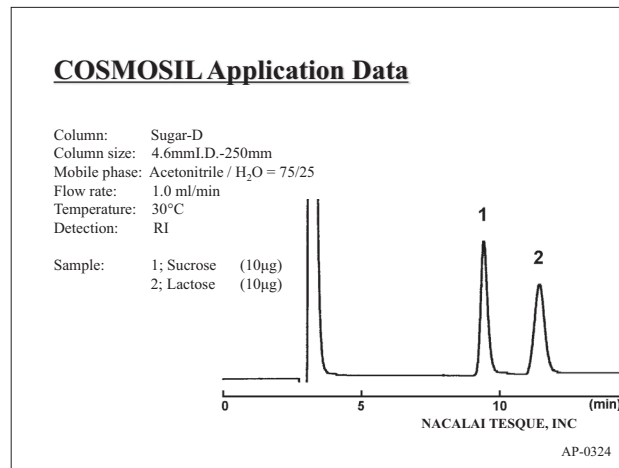
Sugars in Drinks



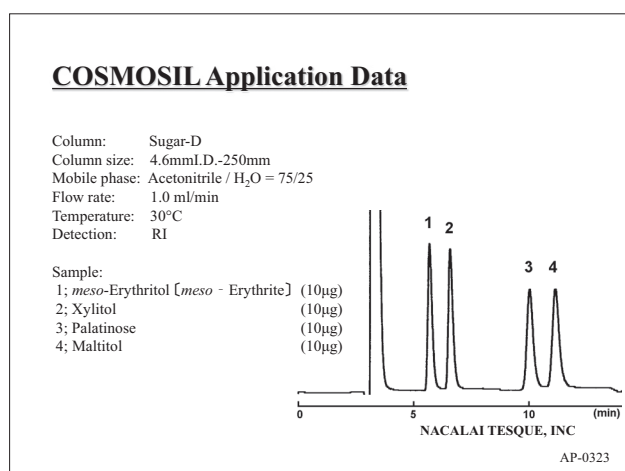
Sugars in Soft Drinks



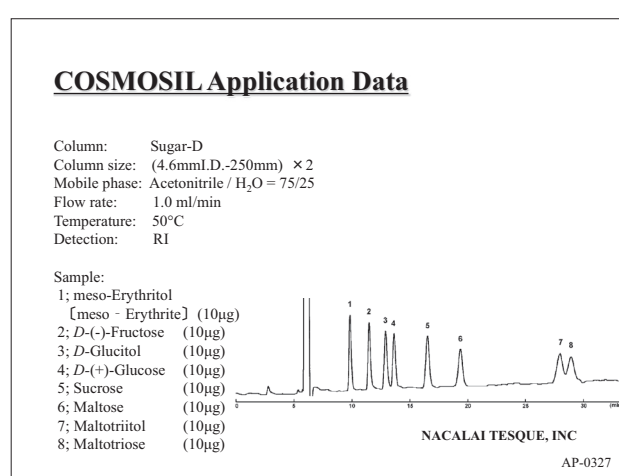
Sugars in Chocolate



Sugars and Sugar Alcohols in Gum

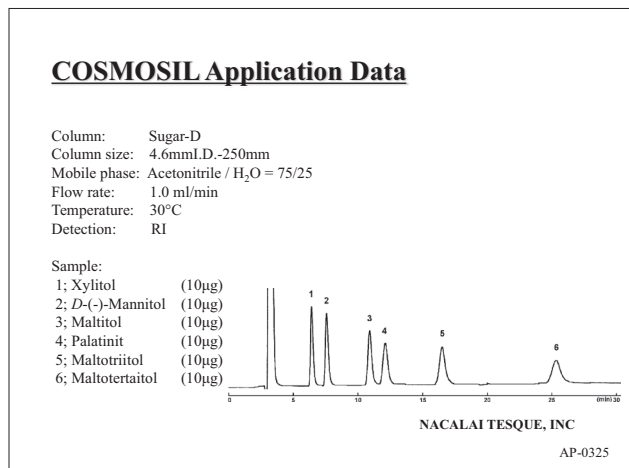


Sugars in Sports Drinks



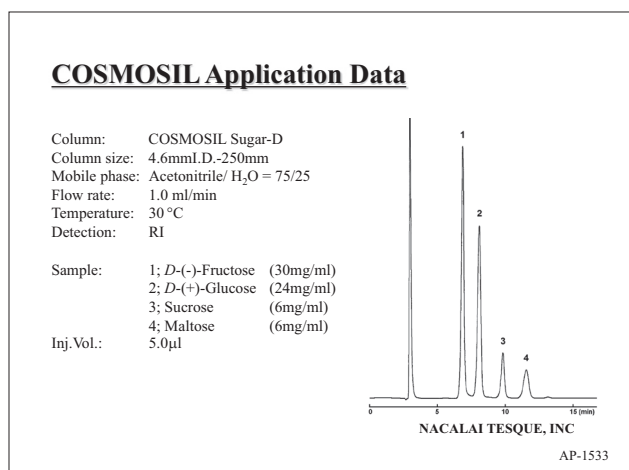
**Sugars in Drinks and Candies**

**Sugar Alcohols in Gum**

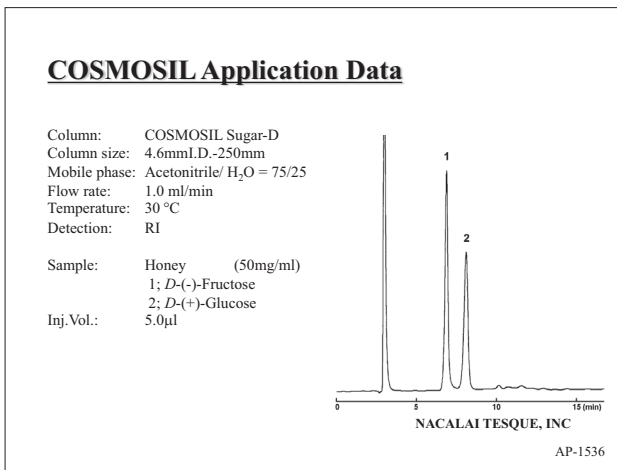


**Sugars in Honey and Syrup**

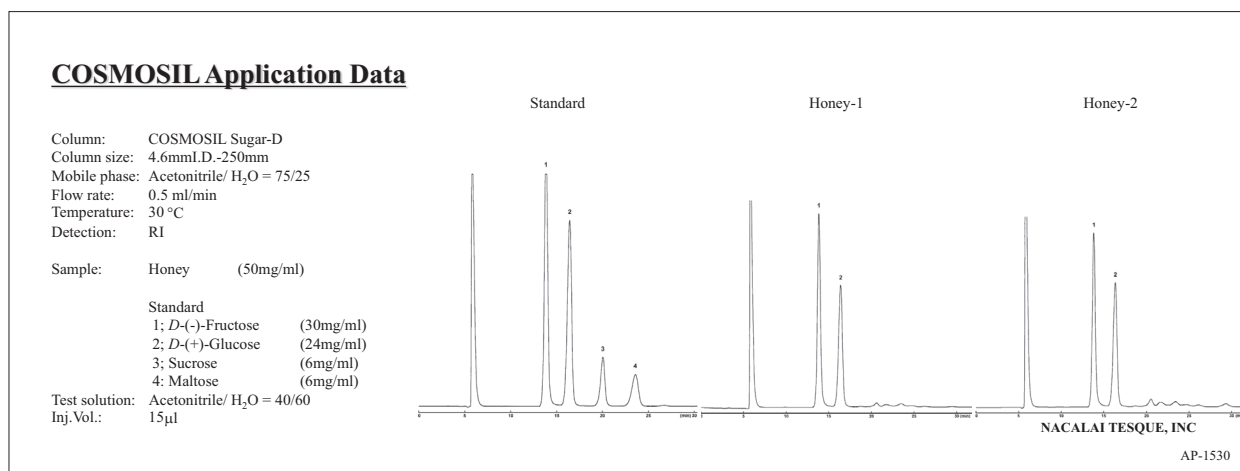
**Standard**



**Honey**

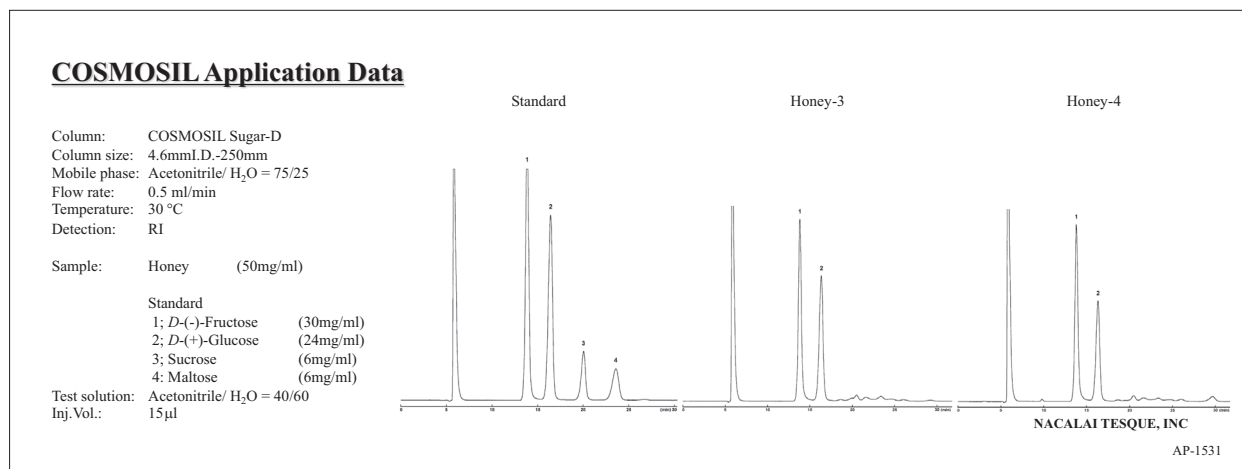


**Honey**

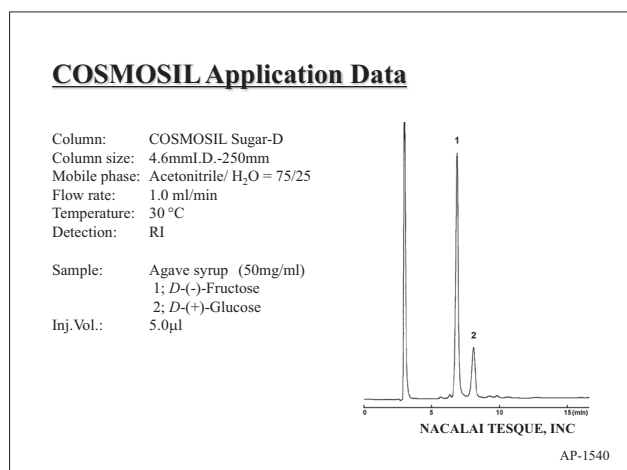


**Sugars in Honey and Syrup**

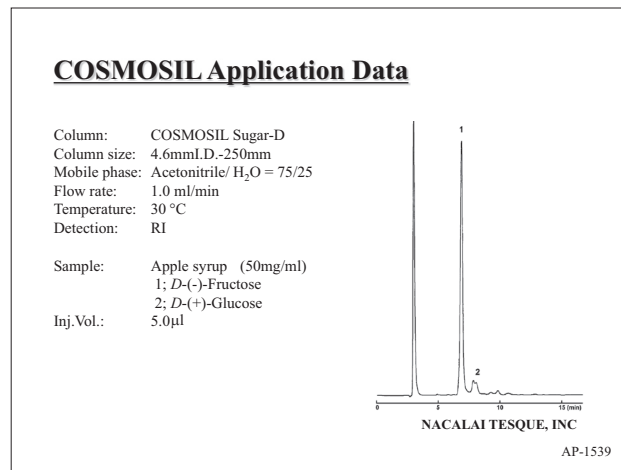
**Honey**



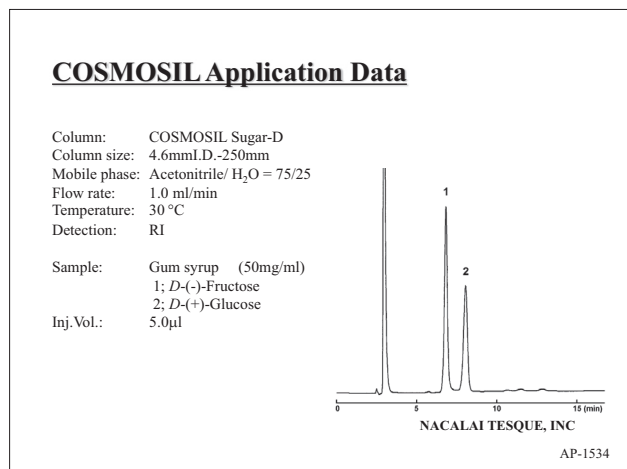
**Agave Syrup**



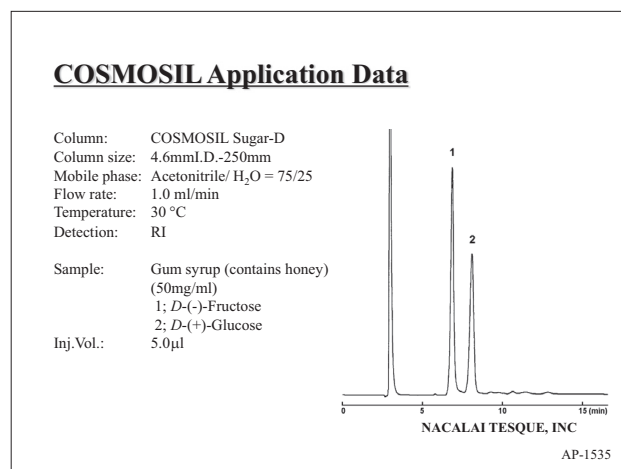
**Apple Syrup**



**Gum Syrup**

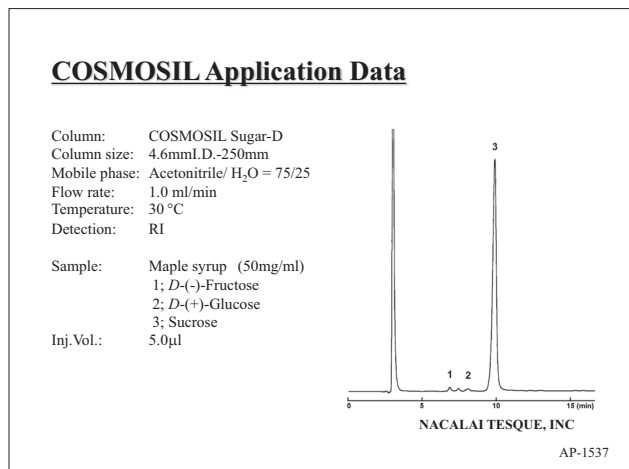


**Gum Syrup with Honey**

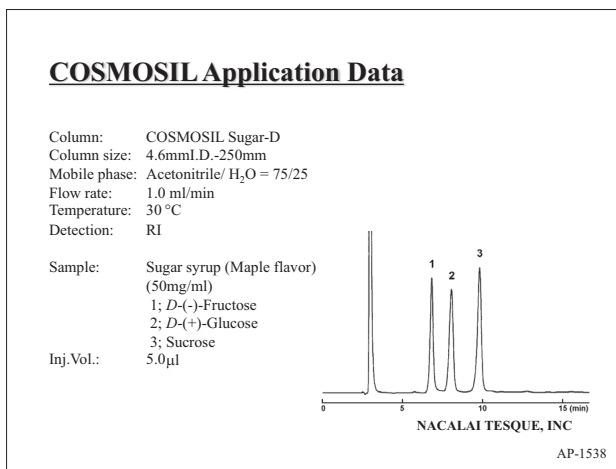


Sugars in Honey and Syrup

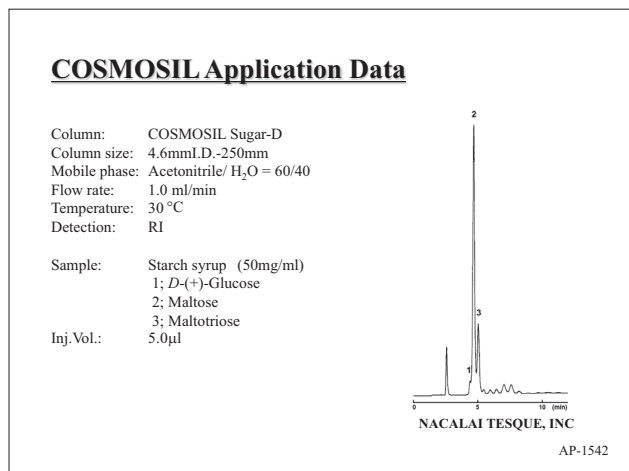
• Maple Syrup



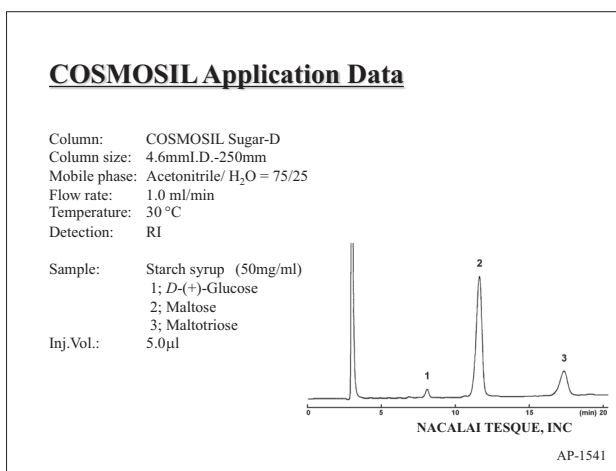
• Maple-Flavored Sugar Syrup



• Starch Syrup

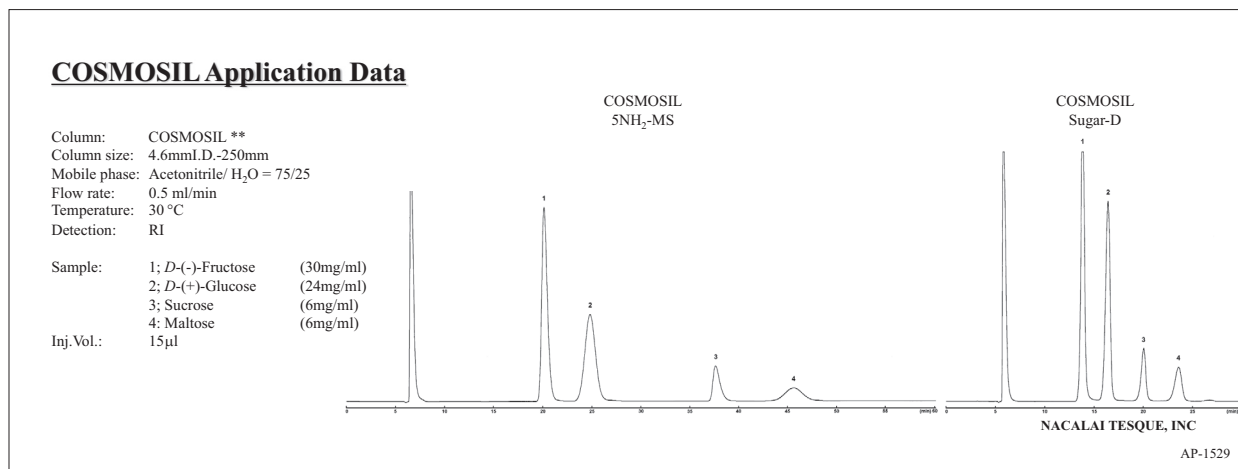


• Starch Syrup

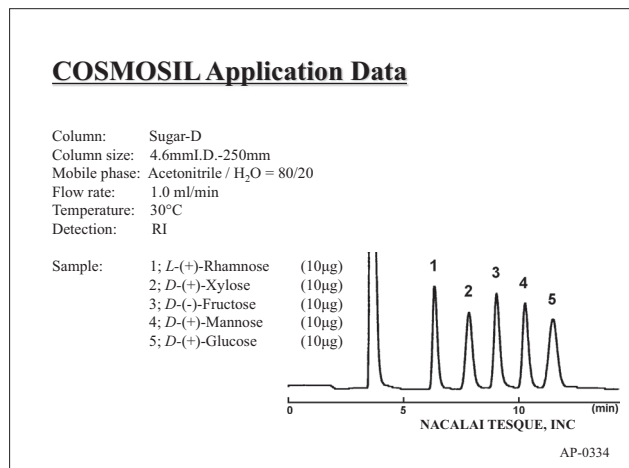


Mono-, Di-, and Oligosaccharides

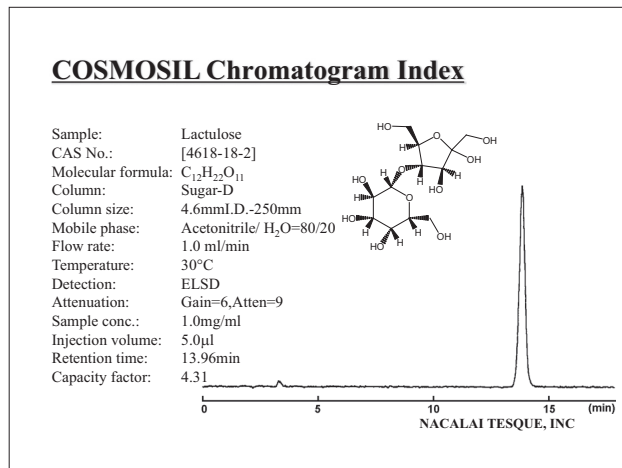
• Mono- and Disaccharides



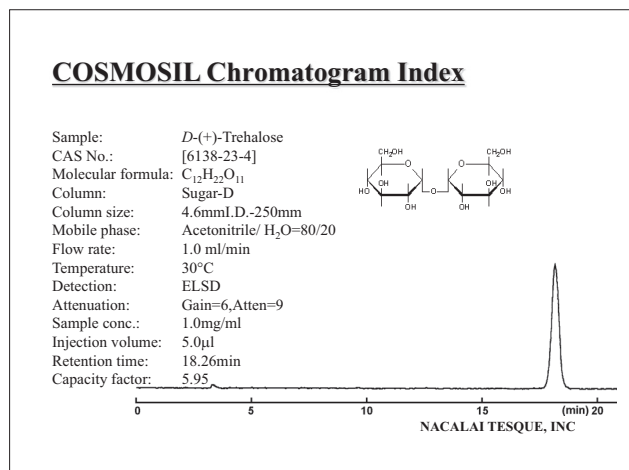
• Mono- and Disaccharides



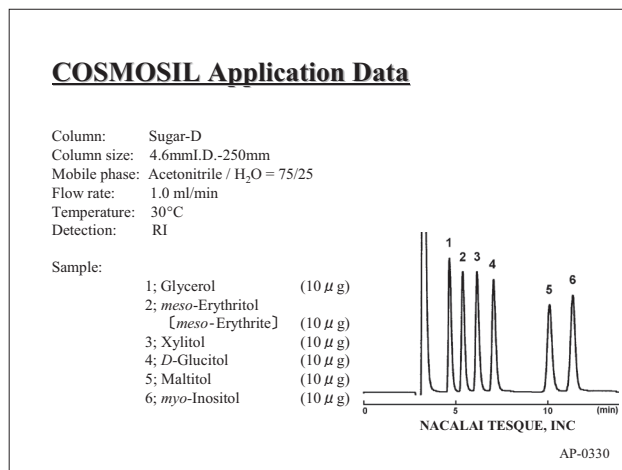
• Lactulose



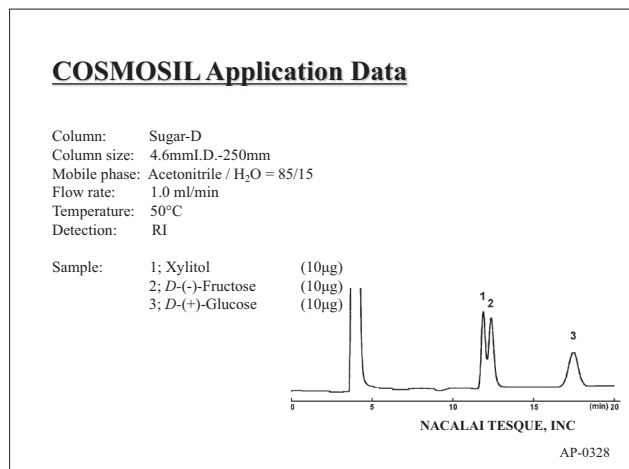
• D-Trehalose



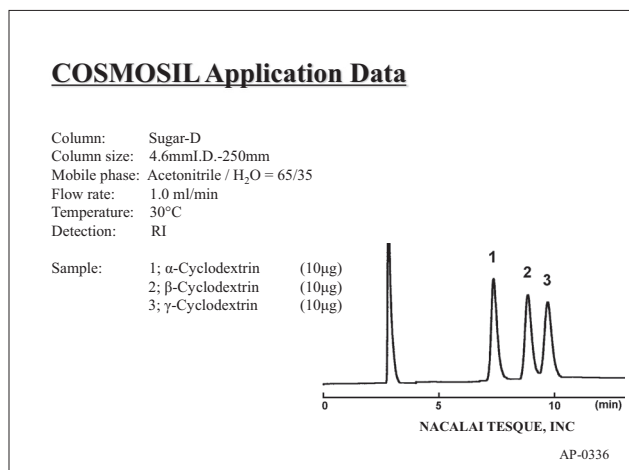
• Sugar Alcohols



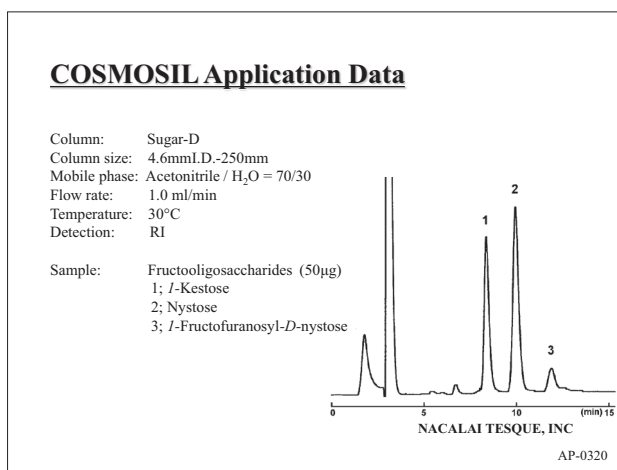
• Monosaccharides and Sugar Alcohols



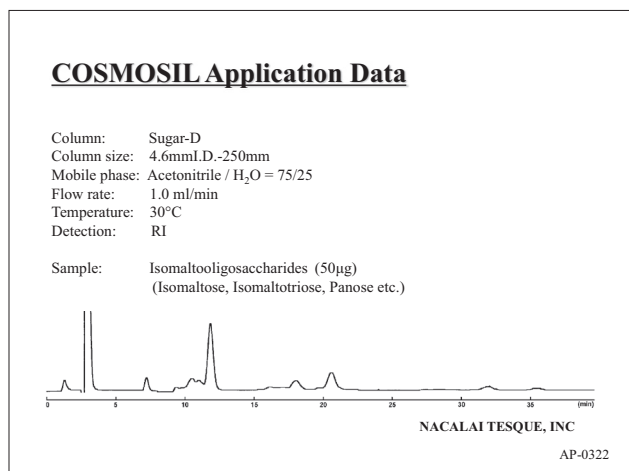
• Cyclodextrin



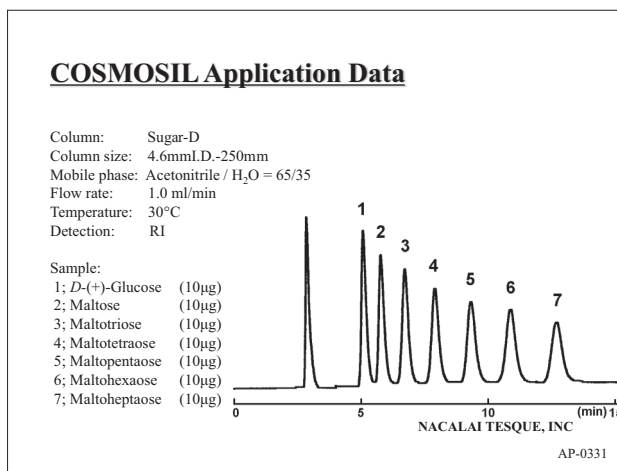
• Fructooligosaccharides



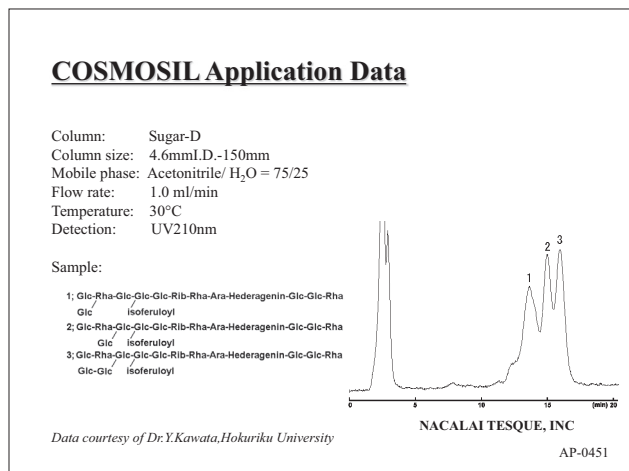
• Isomaltooligosaccharides



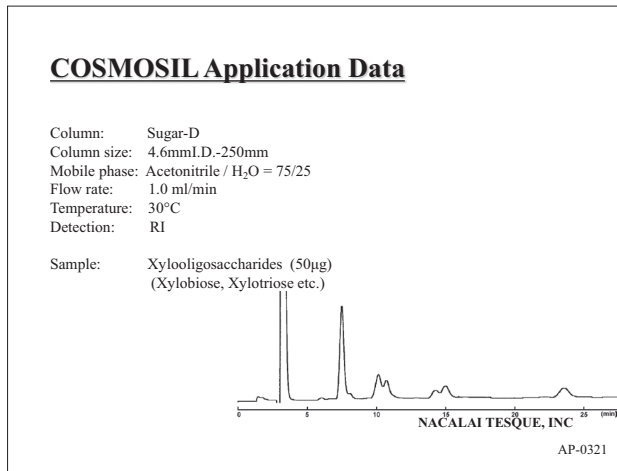
• Maltooligosaccharides



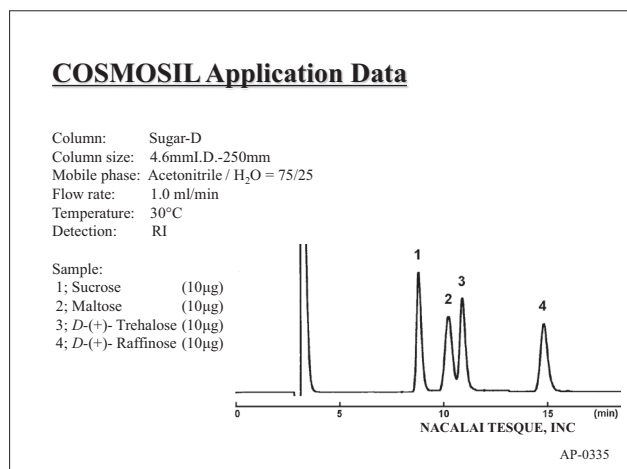
• Saponin



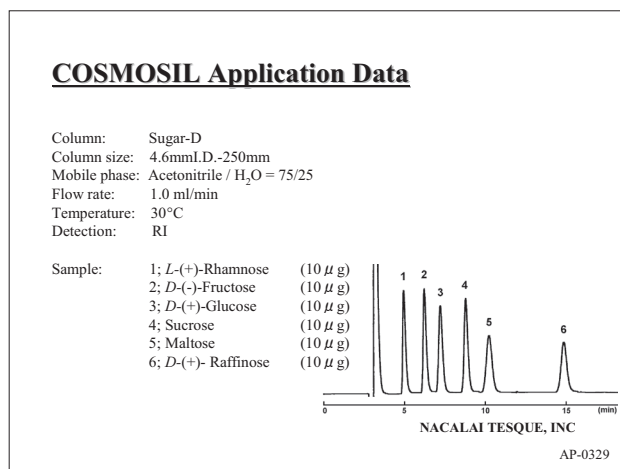
• Xylooligosaccharides



• Oligosaccharides



• Oligosaccharides



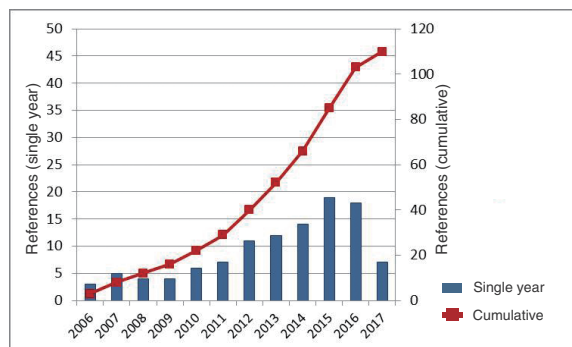
INDEX

|   | Sample Name  | Page                    |
|---|--|-------------------------|
| A | Acarbose   | 6                       |
|   | D-(+)-Allose   | 7                       |
|   | D-Altrose  | 7                       |
| C | Cisplatin [CDDP]   | 6                       |
|   | α-Cyclodextrin   | 14                      |
|   | β-Cyclodextrin   | 14                      |
|   | γ-Cyclodextrin   | 14                      |
| D | Dulcitol [Galactitol]  | 7                       |
| E | meso-Erythritol [meso-Erythrite]                                   | 9,13                    |
| F | 1-Fructofuranosyl-D-nystose  | 14                      |
|   | Fructose   | 2,3,5                   |
|   | D-(-)-Fructose   | 7,9,10,11,12,13,15      |
| G | D-Glucitol   | 9,13                    |
|   | Glucose  | 2,3,4,5,17              |
|   | D-(+)-Glucose  | 7,9,10,11,12,13,14,15   |
|   | Glycerol   | 13                      |
|   | Guanosine  | 6                       |
|   | L-Gulose   | 8                       |
| I | myo-Inositol   | 9,13                    |
|   | Isomaltooligosaccharides (Isomaltose, Isomaltotriose, Panose etc.) | 14                      |
|   | K  | 1-Kestose               |
| L | Lactose  | 2,9                     |
|   | Lactulose  | 13                      |
| M | Maltitol   | 9,10,13                 |
|   | Maltoheptaose  | 14                      |
|   | Maltohexaose   | 14                      |
|   | Maltopentaose  | 14                      |
|   | Maltose  | 2,4,9,10,11,12,14,15,17 |
|   | Maltotetraitol   | 10                      |
|   | Maltotetraose  | 14                      |

|                 | Sample Name                                       | Page              |
|-----------------|---|-------------------|
| M               | Maltotriitol                                      | 9,10              |
|                 | Maltotriose                                       | 9,12,14           |
|                 | D-(-)-Mannitol                                    | 10                |
|                 | Mannose   | 2,3,5             |
|                 | D-(+)-Mannose                                     | 13                |
|                 | Matrine   | 6                 |
| N               | Nystose   | 14                |
| O               | Oxymatrine  | 6                 |
| P               | Palatinin   | 10                |
|                 | Palatinose  | 9                 |
|                 | D-Psicose   | 7,8               |
| R               | D-(+)-Raffinose                                   | 6,15              |
|                 | Rebaudioside A                                    | 6                 |
|                 | Rhamnose  | 2,3,5             |
|                 | L-(+)-Rhamnose                                    | 13,15             |
| S               | Saponin   | 14                |
|                 | L-(-)-Sorbose                                     | 8                 |
|                 | Stachyose   | 6                 |
|                 | Stevioside  | 6                 |
|                 | Sucrose   | 2,7,9,10,11,12,15 |
|                 | T   | D-(-)-Tagatose    |
| D-Talitol       |   | 8                 |
| Trehalose       |   | 2                 |
| D-(+)-Trehalose |   | 13,15             |
| Turanose        |   | 2                 |
| X               | Xylitol   | 9,10,13           |
|                 | Xylooligosaccharides (Xylobiose, Xylotriose etc.) | 14                |
|                 | Xylose  | 2,3,5             |
|                 | D-(+)-Xylose                                      | 13                |

## Literature References

Since its introduction in 2004, Sugar-D has become the column of choice for many researchers in sugar analysis. As of February 2017, there are over 100 references for Sugar-D (searched using Google Scholar).



Some recent references are listed below. Please note that we cannot distribute copies of these due to copyright.

| TITLE  | AUTHOR  | JOURNAL  | ISSUE   | PAGE      | YEAR |
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