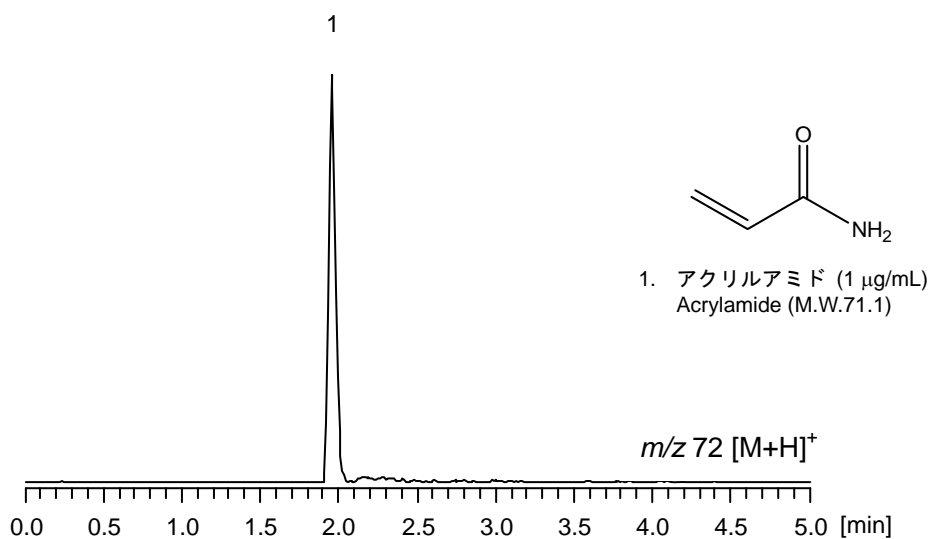


アクリルアミドの食品中への混入が問題視されています。アクリルアミドは逆相分配クロマトグラフィーでの十分な保持や試料中のマトリックスとの分離は困難です。ここでは親水性相互作用クロマトグラフィーのカラム, CAPCELL CORE PC S2.7 (2.1 mm i.d. x 150 mm) を用い LC-MS にて分析した例を示します。

Contamination of acrylamide into food is one of the major topics in food safety. It is difficult to obtain enough retention, or enough separation from sample matrix in reversed-phase chromatography. The chromatogram below was obtained with LC-MS using CAPCELL CORE PC S2.7 (2.1 mm i.d. x 150 mm), or a column for hydrophilic interaction chromatography.



【HPLC Conditions】

Column	: CAPCELL CORE PC S2.7 ; 2.1 mm i.d. x 150 mm
Mobile phase	: 0.1 vol% HCOOH / CH <sub>3</sub> CN = 10 / 90
Flow rate	: 200 μL/min
Temperature	: 40 °C
Detection	: MS
Ionization	: ESI positive
Inj. vol.	: 2 μL
Sample dissolved in	: Standard was dissolved in water at 1 mg/mL, and then diluted to 1 μg/mL with 80 vol% CH <sub>3</sub> CN.
	※ 1 μg/mL = 1 ppm