Waters

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Introduction

The analysis of the simple sugars is a routine application for HPLC and Refractive Index detection, and this method is validated by the AOAC for several matrices. The separations chemistry uses a proppyl amine functionality allowing for the separation of the hexose positional isomer, such as sucrose, maltose and lactose. This chemistry allows for the use of gradient chromatography to elute the higher DP carbohydrates giving the user an enhance profile of carbohydrates.

However, the detection of carbohydrates has been complicated by the fact that these analytes have no UV active chromaphores. Hence, UV detection cannot be used. Other methods have included the use of pulsed amperometric detection.

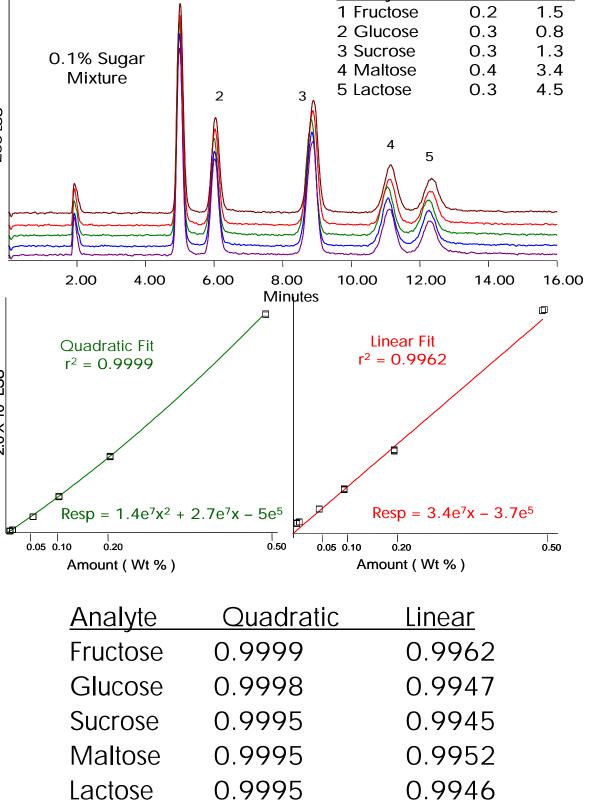
Here we shall show the feasibility of Evaporative Light Scattering as an alternative technique in analyzing these simple sugars. Included will be linearity and reproducibility studies, and applicability to various food matrices.

The Chromatographic LC System

System:	Waters Alliance [®] HPLC System
Column:	Waters High Performance
	Carbohydrate Column
	4.6 x 250 mm, 4 μm
Col Temp:	35 °C
Mobile Phase:	25% Water / 75% Acetonitrile
Flow Rate:	1.4 mL / min
Inj Volume:	20 µL
Detection: Wa	aters 2420

Evaporative Light Scattering Detector Nebulizer Control 30% Drift Tube 50 °C Gas Pressure 50 psi

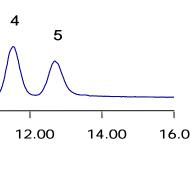
4.00 2.00 6.00 10.00 8.00 **Reproducibility of ELSD** Analyte

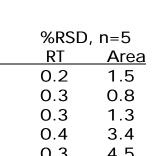


Mixed Sugar Standard 0.5% w/v

1 Fructose 2 Glucose

- 3 Sucrose 4 Maltose
- 5 Lactose

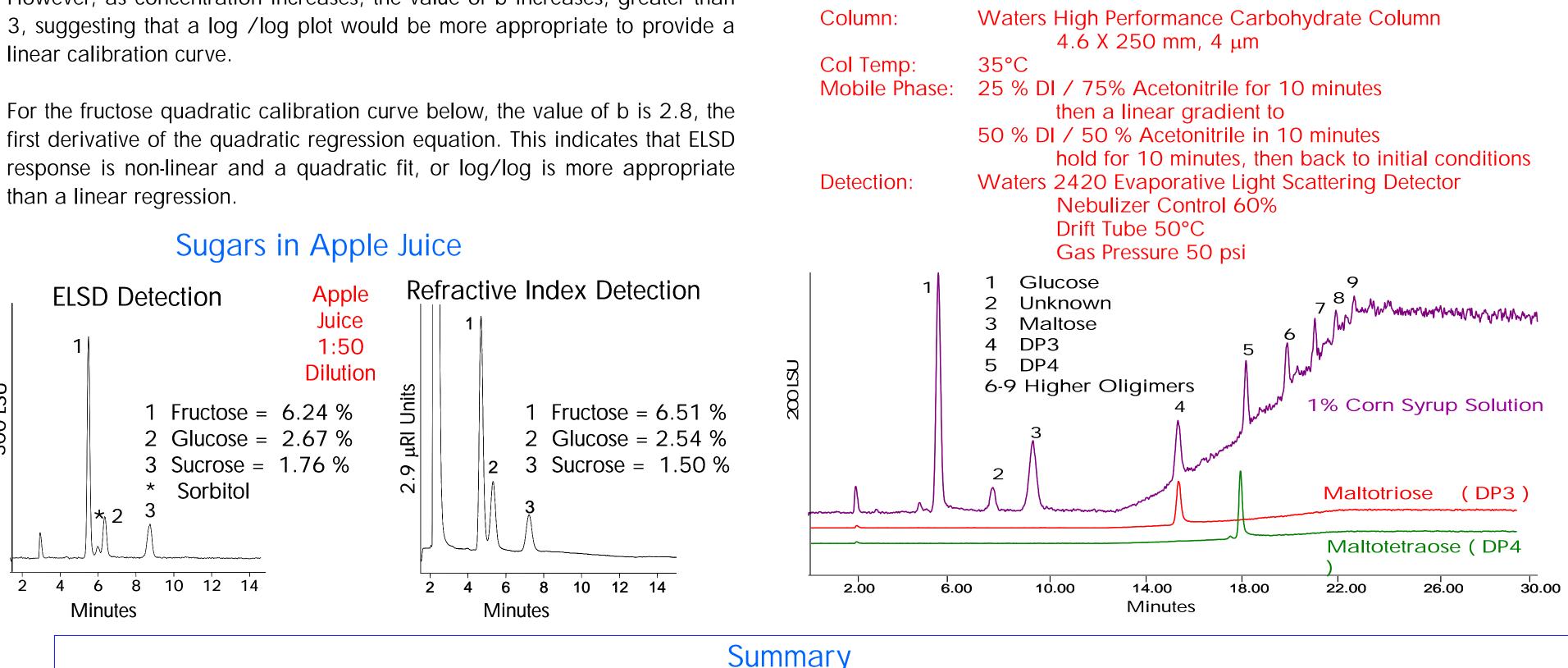




Evaporative Light Scattering Theory

ELSD response theory says that Intensity (Response) = km^{b} One important advantage of ELSD detection is the ability to use gradient elution. In the where m is the mass of the scattering particles, and k and b are variables apple juice matrix, there may be other sugars that are strongly retained under isocratic dependant upon detector conditions and particle size. conditions, such as the higher DP units. By increasing the water content of the mobile Within the calibration range, using the recommended detector settings, the phase allows for the elution of the higher dextrose oligimers in the same run as mono and value of b is >2, suggesting a quadratic relationship is appropriate. disaccharides. A demonstration of this capability is the carbohydrate analysis of corn syrup, a widely used food ingredient.

However, as concentration increases, the value of b increases, greater than 3, suggesting that a log /log plot would be more appropriate to provide a linear calibration curve.



- soft drinks, and processed foods. Comparative results are achieved with both techniques.
- * Response of ELSD is non-linear and is related to several detector settings. Use quadratic regression calibration, or log/log linear calibrations.
- **★** ELSD detection is best for non-volatile analytes, whether they be UV or non-UV active. Requires the use of volatile mobile phase and buffers.
- ★ ELSD is ideal for the gradient elution of non-UV active analytes, such as the higher dextrose oligimers.

Multianalyte Sugar Analysis Using **Evaporative Light Scattering Detection**

Higher Saccharide Profile Using Gradient Elution with ELSD

* Evaporative Light Scattering (ELSD) detection is a suitable alternative to Refractive Index detection for the analysis of simple sugars in samples such as honey,

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