

# ANALYSIS OF FOOD SUGARS IN PREPARED FOODS USING ACQUITY UPLC BEH AMIDE COLUMNS

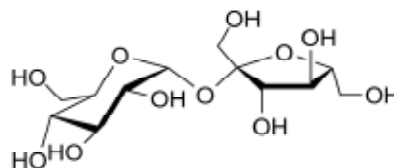
CLICK ON THE UNDERLINED BLUE TEXT FOR DETAILS ON THE PRODUCTS USED IN THIS APPLICATION

## TEST CONDITIONS

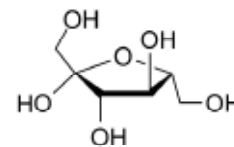
### Chromatographic Conditions

Column:	ACQUITY UPLC® BEH Amide 2.1 x 50 mm, 1.7 µm
Part Number:	<a href="#">186004800</a>
Mobile Phase A:	80/20 MeCN/H <sub>2</sub> O with 0.2% triethylamine [TEA]
Mobile Phase B:	30/70 MeCN/H <sub>2</sub> O with 0.2% triethylamine [TEA]
Flow Rate:	0.15 mL/min
Flow Profile:	95% A/5% B (77.5% acetone with 0.05% TEA)
Injection Volume:	0.7 µL (PLNO)
Sample Concentration:	Standards at 1 mg/mL each
Sample Diluent:	50/50 MeCN/H <sub>2</sub> O
Column Temperature:	85 °C
Strong Needle Wash:	20/80 MeCN/H <sub>2</sub> O (800 µL)
Weak Needle Wash:	75/25 MeCN/H <sub>2</sub> O (500 µL)
Seal Wash:	50/50 MeCN/H <sub>2</sub> O
Instrument:	Waters ACQUITY UPLC with ELSD

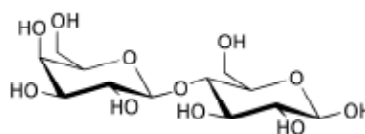
## STRUCTURES



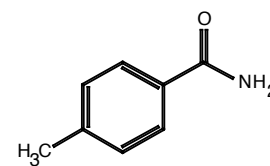
Sucrose



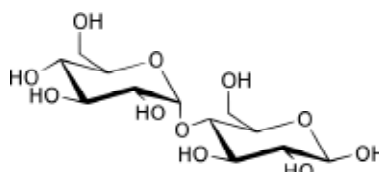
Fructose



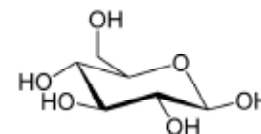
Lactose



p-Toluamide  
(unretained compound)



Maltose



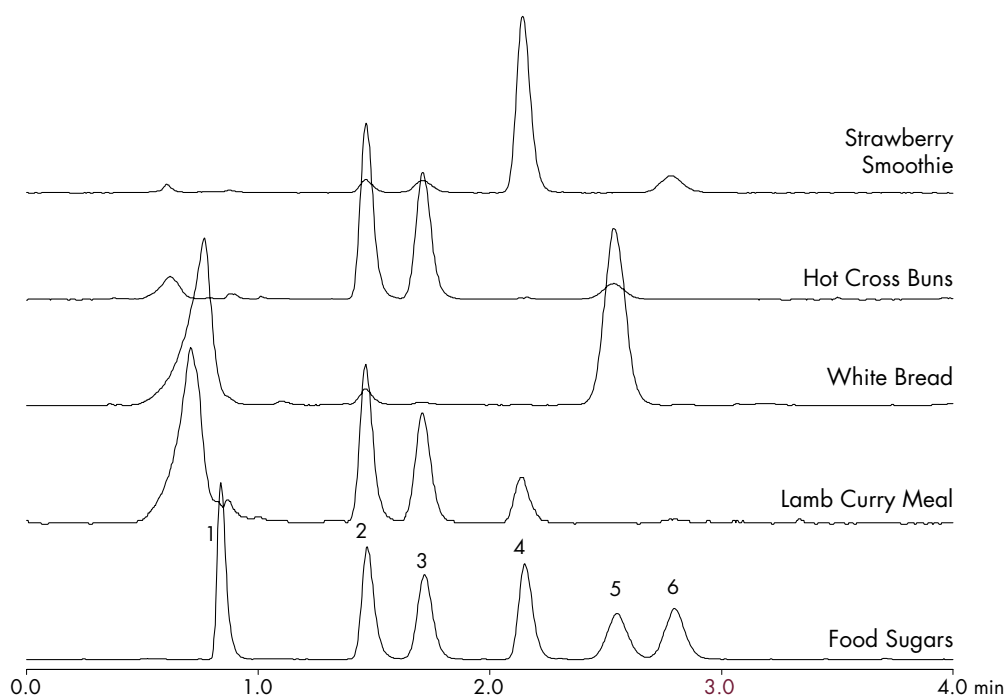
Glucose

## ELSD Conditions

Gain:	200
Pressure:	40 psi
Drift Tube Temperature:	40 °C
Nebulizer:	Cooling
Data Rate:	10 pps
Filter Time Constant:	Normal

## COMPOUNDS

1. p-Toluamide
2. Fructose
3. Glucose
4. Sucrose
5. Maltose
6. Lactose



WA60115