

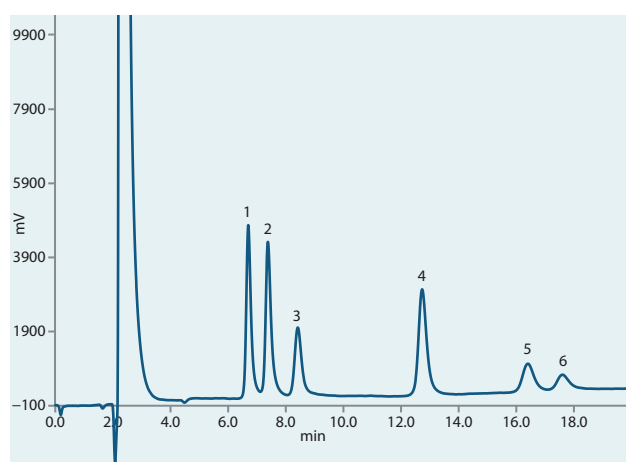


MONOSACCHARIDES, DISACCHARIDES AND SUGAR ALCOHOL

INTRODUCTION

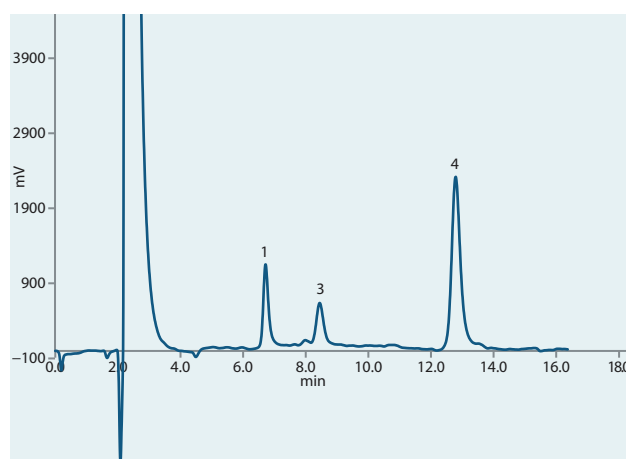
The analysis of saccharides and sugar alcohol is one of the most common criteria in food and beverage analyses in the QC departments of manufacturers and the monitoring of authorities. This analysis of sugars and sugar alcohols is also used to detect food and beverage adulteration.

Substance: Monosaccharides, disaccharides and sugar alcohol

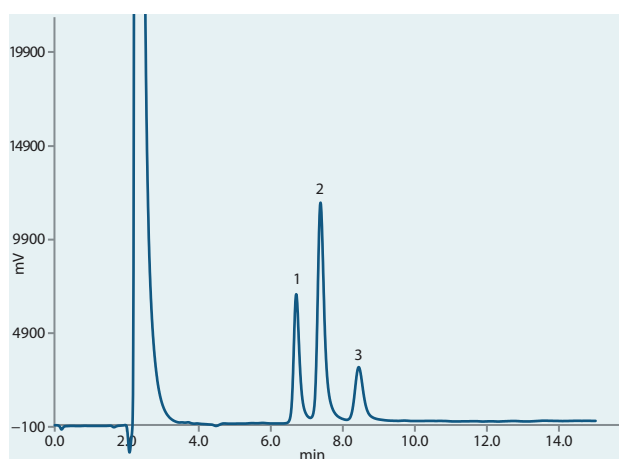


Analysis of standard on ARION® column

Column	ARION® NH2, 5 µm
Dimensions	250 mm × 4.6 mm
Part number	ARI-5736-LM46
Mobile phase	ACN/water 75/25 (v/v) Isocratic elution
Flow rate	1.5 ml/min
Temperature	35 °C
Detection	RID
Analytes	1. Fructose 2. Sorbitol 3. Glucose 4. Sucrose 5. Maltose 6. Lactose



Analysis of carrot juice on ARION® column



Analysis of Aronia (chokeberry) juice on ARION® column

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