## Determination of Additives and Preservatives in Beverages by Isocratic HPLC

Instrument: Water Alliance 2695 HPLC system

## Determination of Additives and Preservatives in Beverages by Isocratic HPLC

Method:	Isocratic HPLC
Description:	BLC-10 / 254nm
Column:	15cm. C-18 / 3nm
Carrier:	60:40 MeOH-H2O
Sample:	25uL Diet Fruit Drink
<b>Operator:</b>	Dr. Jerry DeMenna

perator: Di	r. Jerry DeMenna		4	
			frg	9
Number	Components	Retention	Area	External Units
1	Citric Acid	1.083	5937.684	0.75%
2	Aspartame	2.200	6254.932	118.40ppm
3	Ascorbic Acid	3.966	5233.848	1.32%
4	K-Sorbate	4.150	13431.456	50.48ppm
5	Caffeine	4.650	6134.860	0.92%
6	Na-Benzoate	6.483	6126.987	21.67ppm
7	Ca-Saccharin	7.100	6128.687	74.10ppm
8	Caramel Color	11.550	6385.786	2.13%
			55634.240	269.78

## **Reference:**

http://www.bucksci.com/catalogs/Application%20Notes/Determination%20of%20Additives%20and%20 Preservatives%20inBeverages%20by%20Isocratic%20HPLC.pdf