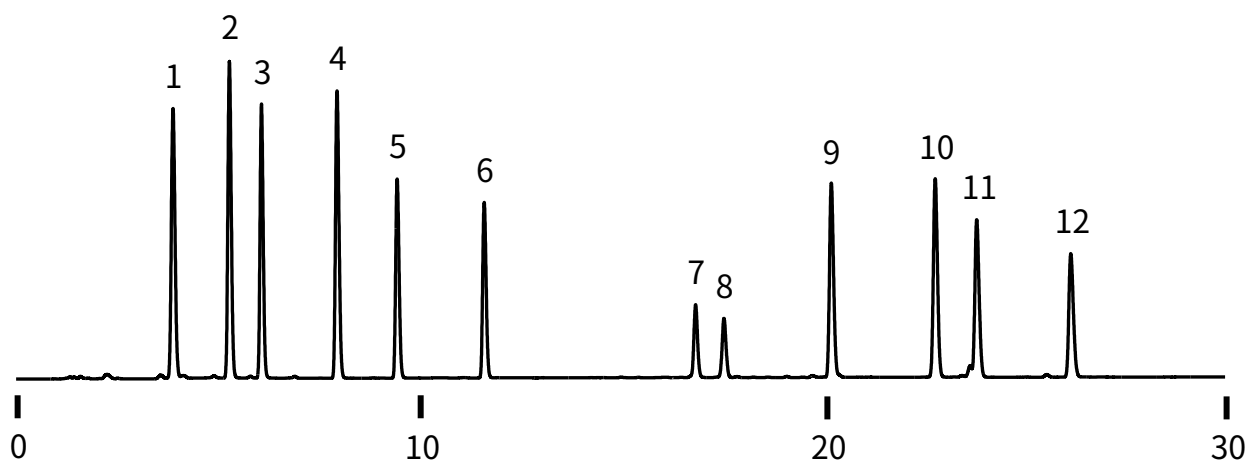


Analysis of Food Colorants

Data No. LL016-0000

*The chromatogram was provided by Prof. Shuji Kodama,
Department of Chemistry, School of Science, Tokai University,
4-1-1 Kitakaname, Hiratsuka, Kanagawa 259-1292, Japan*



Conditions

Column : InertSustain Phenylhexyl
(5 μ m, 150 x 4.6 mm I.D.)
Column Cat. No. : 5020-89026
Eluent : A) CH₃CN
B) 10 mM CH₃COONH₄ in H₂O
A/B = 5/95 - 30 min - 50/50, v/v
Flow rate : 1.0 mL/min
Col. Temp. : 40 °C
Detection : UV 254 nm
Injection Vol. : 10 μ L
Sample : Standard

Analyte:

1. Tartrazine (Y4)
2. Amaranth (R2)
3. Indigo carmine (B2)
4. New coccine (R102)
5. Sunset yellow FCF (Y5)
6. Allura red AC (R40)
7. Fast green FCF (G3)
8. Brilliant blue FCF (B1)
9. Erythrosine (R3)
10. Phloxine (R104)
11. Acid red (R106)
12. Rose bengal (R105)
(8 mg/L each)