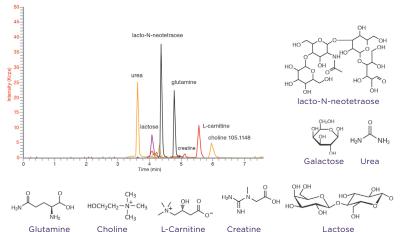
Applications of Cogent TYPE-C™ Columns

Food and Beverage Applications continued

For many other Food and Beverage applications go to www.mtc-usa.com and click on Knowledge Base

Milk Extract using ANP

Figure 55.



Method Conditions

Column: Cogent Diamond Hydride™, 4µm, 100Å

Catalog No.: 70000-15P-2 Dimensions: 2.1 x 150mm

Mobile Phase: A: DI H₂O / 0.1% formic acid
B: Acetonitrile/ 0.1% formic acid

Gradient: time (min.) %B
0 90

0 90
1 90
7 20 Injection vol.: 1μL
11 20 Flow rate:
12 90 0.4mL/min

Detection: ESI - Pos - Perkin Elmer, Flexar SQ 300

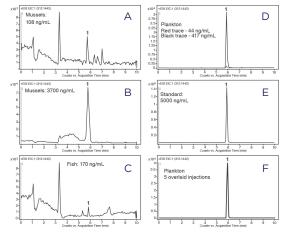
mass spectrometer

Sample: Milk extract reconstituted in 65µL of 80%

acetonitrile

Domoic Acid in Seafood Samples by ANP

Figure 56.



HCH₃

Figures:

- A: Extract from mussels
- B: Extract from mussels (high concentration)
- C: Fish extract
- D: Plankton high and low concentration of domoic acid
- E: Standard of domoic acid
- F: 5 Overlaid injections of plankton extract sample

Method Conditions

Column: Cogent Diamond Hydride™, 4µm, 100Å

Catalog No.: 70000-15P-2 Dimensions: 2.1 x 150mm Mobile Phase:

A: 50% MeOH/ 50% DI $\rm H_2O/$ 0.1% formic acid

B: Acetonitrile/ 0.1% formic acid

Gradient: time (min.) %B
0 95
7 30
8 30
10 95

Post Time: 5 min Injection vol.: 1µL Flow rate: 0.4mL/min

Detection: ESI - POS - Agilent

6210 MSD TOF MS

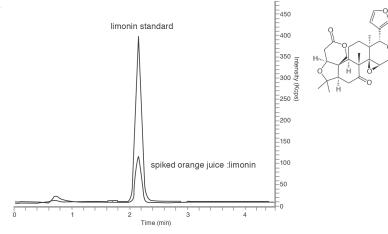
Samples: Samples from Dr. R.Kudela, Univ. of Calif., Santa Cruz, Dept. of Marine Sciences. Samples were

injected as received

Peak: Domoic acid 312.1442m/z (M + H)+

Limonin in Orange Juice by RP

Figure 57.



Method Conditions

Column: Cogent Bidentate C18 $^{\text{\tiny TM}}$, $4\mu m$, $1\,00\text{\AA}$

Catalog No.: 40018-15P-2 Dimensions: 2.1 x 150mm

Mobile Phase: 50% A: DI $\rm H_2O$ / 0.1% formic acid 50% B: Acetonitrile/ 0.1% formic acid

Temperature: 25°C Injection vol.: 1µL Flow rate: 0.5mL/min

Detection: ESI - Pos - Perkin Elmer, Flexar SQ 300

mass spectrometer

Samples: Standard: 5ppm of limonin in 20% DI water +0.1% formic acid/40% acetonitrile / 40% methanol. Spiked orange juice preparation: Orange juice was spiked with 2.5ppm limonin, filtered, and injected.

Peaks: 1. Limonin standard. 471.2m/z [M+H]*

2. Spiked orange juice: limonin, 471.2m/z

[M+H]⁺