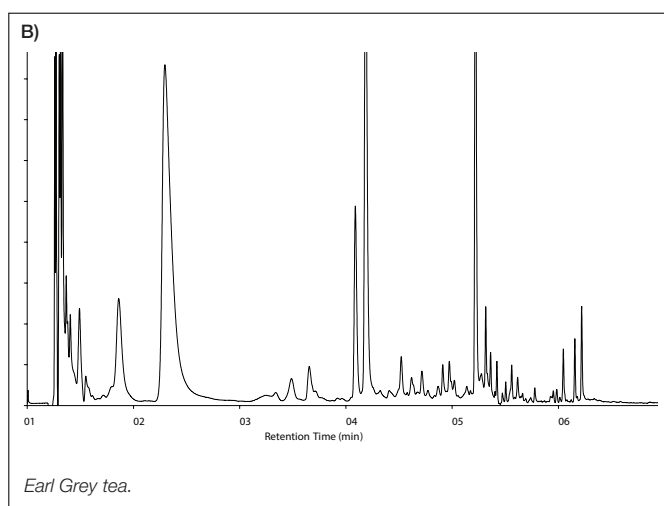
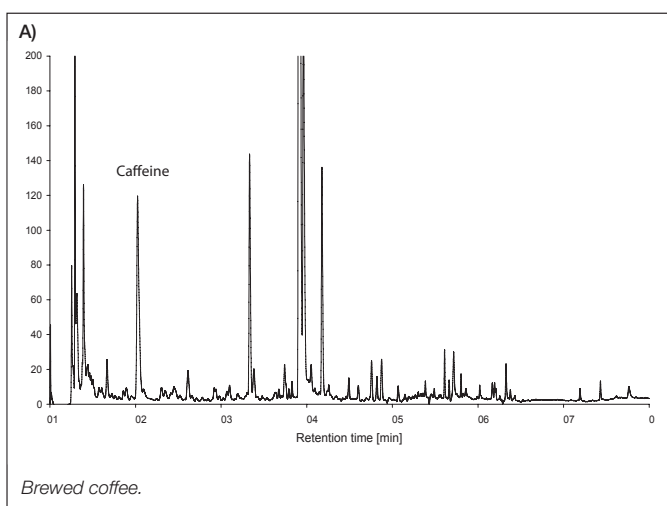


Analysis of natural products: tea and coffee

ProteCol® C18 G

A) Column part number		2C184-03N30K	
Column	ProteCol C18 G, 3 µm, 300 Å, 150 mm x 300 µm	Flow rate	4.0 µL/min
Sample	Brewed coffee	Gradient	0 to 30 min: 0% to 20% B 30 to 60 min: 20% to 100% B 60 to 70 min: 100% to 0% B 70 to 90 min: 0% B
Injection volume	100 nL		
Mobile phase A	0.1% Trifluoroacetic acid in water	Detection	LC-UV at 280 nm
Mobile phase B	80% Acetonitrile in water		

B) Column part number		2C184-03N30K	
Column	ProteCol C18 G, 3 µm, 300 Å, 150 mm x 300 µm	Flow rate	4.0 µL/min
Sample	Earl Grey tea	Gradient	0 to 30 min: 0% to 20% B 30 to 60 min: 20% to 100% B 60 to 70 min: 100% to 0% B 70 to 90 min: 0% B
Injection volume	100 nL		
Mobile phase A	0.1% Trifluoroacetic acid in water	Detection	LC-UV at 210 nm
Mobile phase B	80% Acetonitrile in water		



Natural products have become a very significant industry that reaches into food and beverage markets as well as health product markets. As human consumption of chemicals derived from natural sources increases, interest in the analysis of the highly complex mixtures also grows.

Chromatograms A and B show the analysis of coffee and tea by LC-UV technique using a ProteCol C18 G, 3 µm, 300 Å, 150 mm x 300 µm capillary column.

For more information visit www.trajanscimed.com or contact techsupport@trajanscimed.com