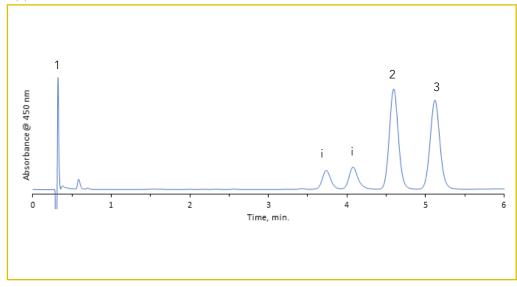


FOOD / BEVERAGE



Carotenoids Extracted from Carrot Juice Analyzed Using HALO® C30

Application Note 183-V



PEAK IDENTITIES:

- 1. Lutein
- 2. α-carotene
- 3. β-carotene
- i = Unidentified isomers

The carotenoids lutein, α -carotene, and β -carotene were isolated from a commercially available carrot juice using liquid liquid extraction. Carotenes are responsible for the orange color in vegetables such as carrots and are considered antioxidants. The separation was performed on a HALO® C30 column with high resolution between the α - and β -carotene peaks.

TEST CONDITIONS:

Column: HALO 160 Å C30, 2.7 μm,

2.1 x 50 mm

Part Number: 92112-430 Isocratic: 100% Methanol Flow Rate: 0.4 mL/min Pressure: 100 bar Temperature: 30 °C Detection: UV 450 nm, PDA

Detection: UV 450 nm, PDA **Injection Volume:** 2.5 µL

Sample Solvent: Methanol/isopropyl alcohol

Response Time: 0.025 sec

Data Rate: 40 Hz Flow Cell: 1.0 µL

LC System: Shimadzu Nexera X2

STRUCTURES:

Lutein

Alpha carotene

Beta carotene

