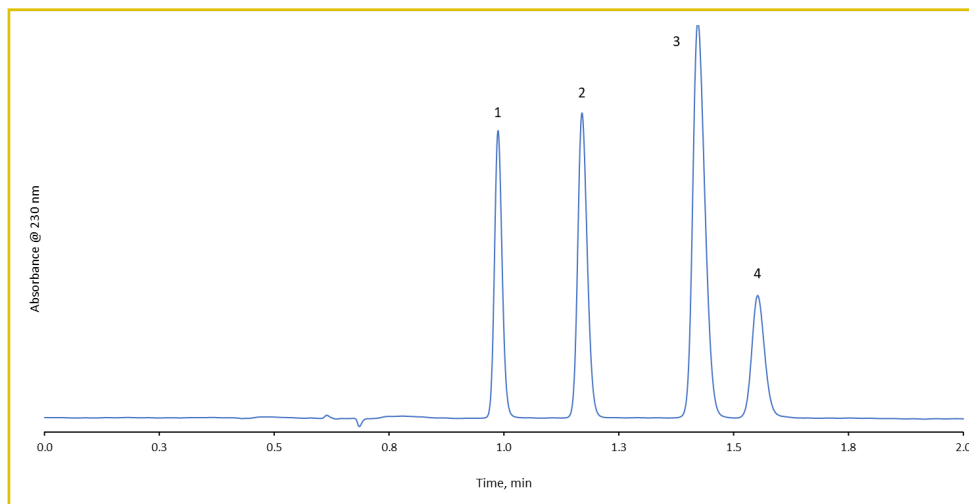




## Food Additives Assay using HALO® AQ-C18, 5µm

260-P



### TEST CONDITIONS:

**Column:** HALO 90 Å AQ-C18 5 µm, 4.6 × 150 mm  
**Part Number:** 95814-722  
**Mobile Phase A:** 20 mM ammonium acetate  
**Mobile Phase B:** Methanol  
**Isocratic:** 90/10 A/B  
**Flow Rate:** 2 mL/min  
**Pressure:** 336 bar  
**Temperature:** 30°C  
**Detection wavelength:** 230 nm  
**Injection Volume:** 10 µL  
**Sample Solvent:** mobile phase  
**Data Rate:** 100 hz  
**Response Time:** 0.025 sec  
**Flow Cell:** 1 µL  
**LC System:** Shimadzu Nexera X2

### PEAK IDENTITIES:

1. Acesulfame
2. Benzoic acid
3. Sorbic acid
4. Saccharin sodium

A rapid and highly efficient assay <400 bar for food security and safety measurements is demonstrated with a HALO 90 Å AQ-C18 5 µm, 4.6 × 150 mm column. Determination of acesulfame, benzoic acid, sorbic acid and saccharin sodium food additives are specified in China's national standard regulation methods GB 5009.28-2016 and GB 5009.140-2016. These compounds are used as anti-septic/anti-microbial agents to prevent spoilage of food products by microorganisms. A baseline resolution separation is completed <1.7 min; modernization of this method is as easy as exploiting the 5 micron HALO® column - compatible with HPLC and UHPLC instruments.

