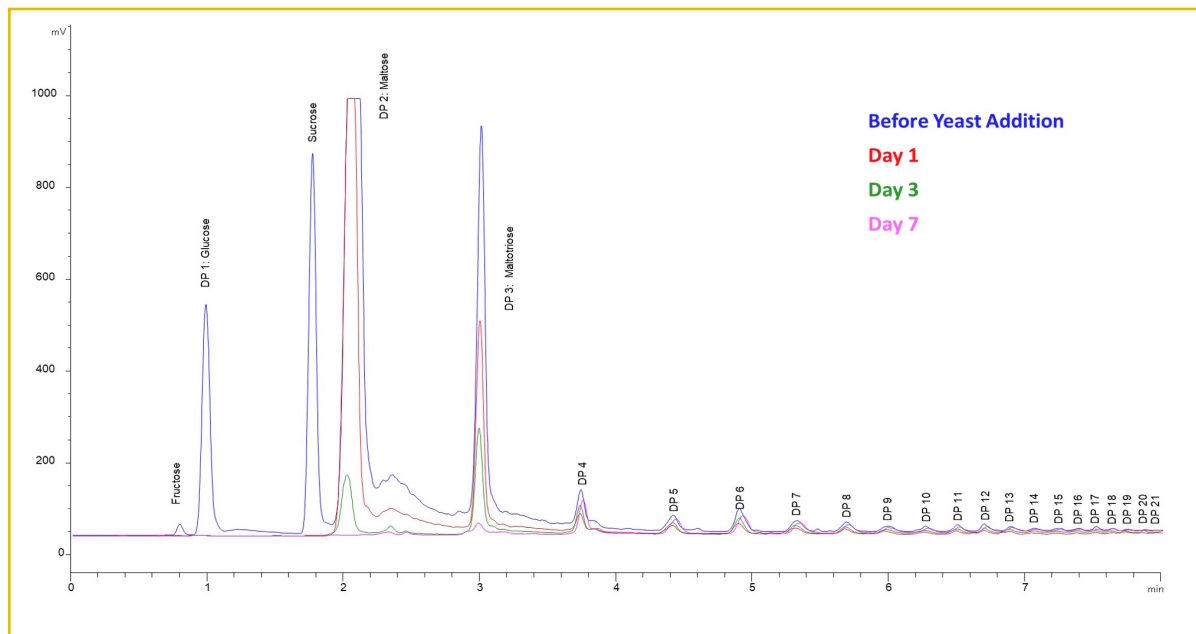




Beer Fermentation Analysis using HALO® Penta-HILIC

269-SU



TEST CONDITIONS:

Column: HALO 90 Å Penta-HILIC, 2.7 µm, 3.0 x 50 mm

Part Number: 92813-405

Mobile Phase A: Water

Mobile Phase B: Acetonitrile

Gradient:	Time	%B
	0.0	92
	8.0	52

Flow Rate: 0.75 mL/min

Temperature: 65 °C

Detection: ELSD, 40°C, 45 psi

Injection Volume: 2 µL

Data Rate: 10 Hz, 2 sec filter

Data Courtesy of Merlin K. L. Bicking, Ph. D. (ACCTA, Inc.)

A Belgian ale is analyzed with a HALO® Penta-HILIC column using an evaporative light scattering detector (ELSD). Sugars, oligosaccharides, and polysaccharide levels are monitored throughout the fermentation process in order to track yeast behavior. These levels will decrease over time as the yeast converts the sugars to ethanol. The Penta-HILIC/ ELSD combination is a great way to perform rapid sugar analysis providing high resolution and good peak shape at elevated temperatures.

