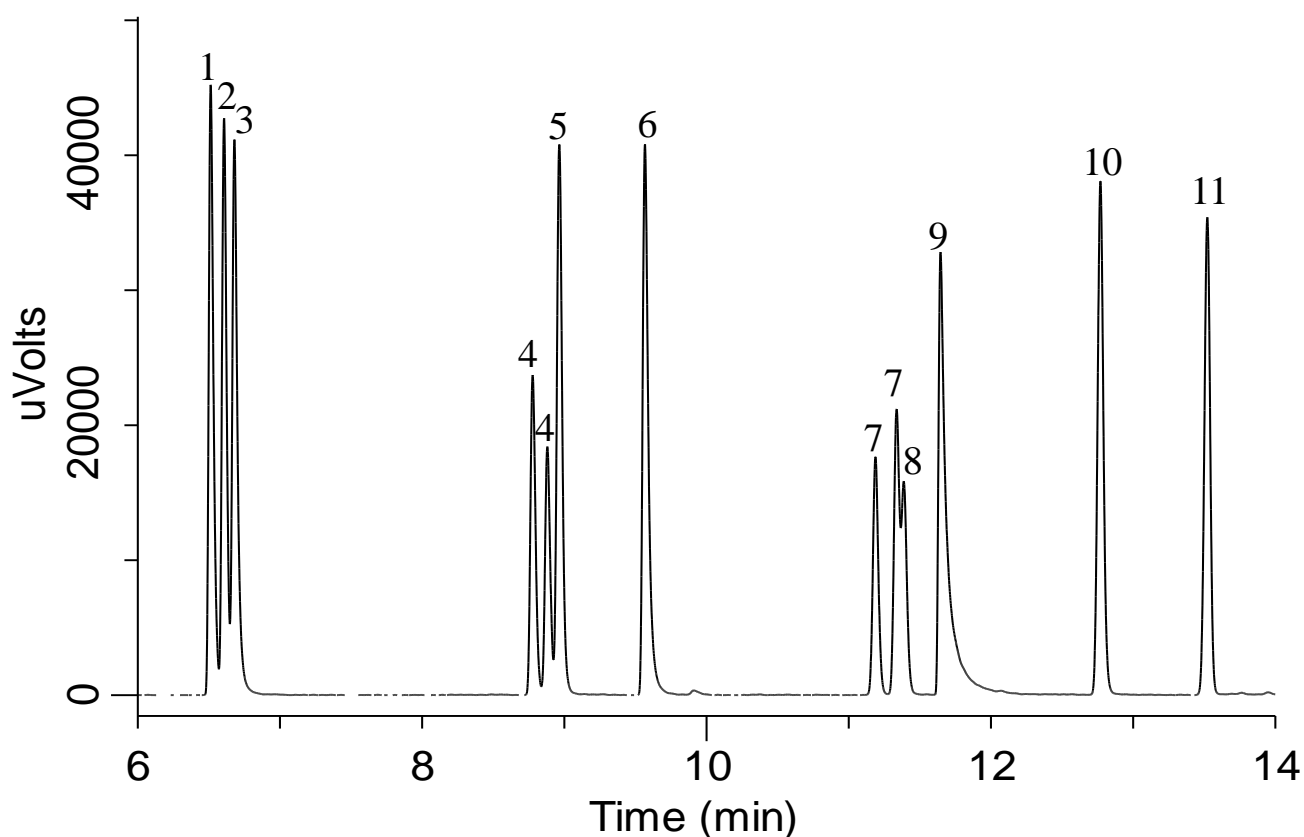


## Flavor by Japanese Standards of Food Additives



### Conditions

**System** : GC-FID  
**Column** : InertCap 1  
           0.25 mm I.D. × 30 m df = 0.25 μm  
**Col. Cat. No.** : 1010-11142  
**Col. Temp.** : 50 °C - 5 °C/min - 230 °C (4 min hold)  
**Carrier Gas** : He 80 kPa  
**Injection** : Split flow 120 mL/min  
           250 °C  
**Detection** : FID Auto Range  
           250 °C  
**Sample Size** : 1000 μg/mL in Methanol  
           1 μL

### Analyte

1. 2,5-Dimethylpyrazine  
 2. 2-Ethylpyrazine  
 3. 2,3-Dimethylpyrazine  
 4. 2-Ethyl-5(6)-methylpyrazine\*  
 5. 2-Ethyl-3-methylpyrazine  
 6. 5-Ethyl-2-methylpyridine  
 7. 2-Ethyl-3,(5 or 6)-dimethylpyrazine\*  
 8. 2,3,5,6-Tetramethylpyrazine  
 9. Phenethylamine  
 10. 5-Methyl-6,7-dihydro  
       -5H-cyclopentapyrazine  
 11. 2,3-Diethyl-5-methylpyrazine

\*Isomers mixture