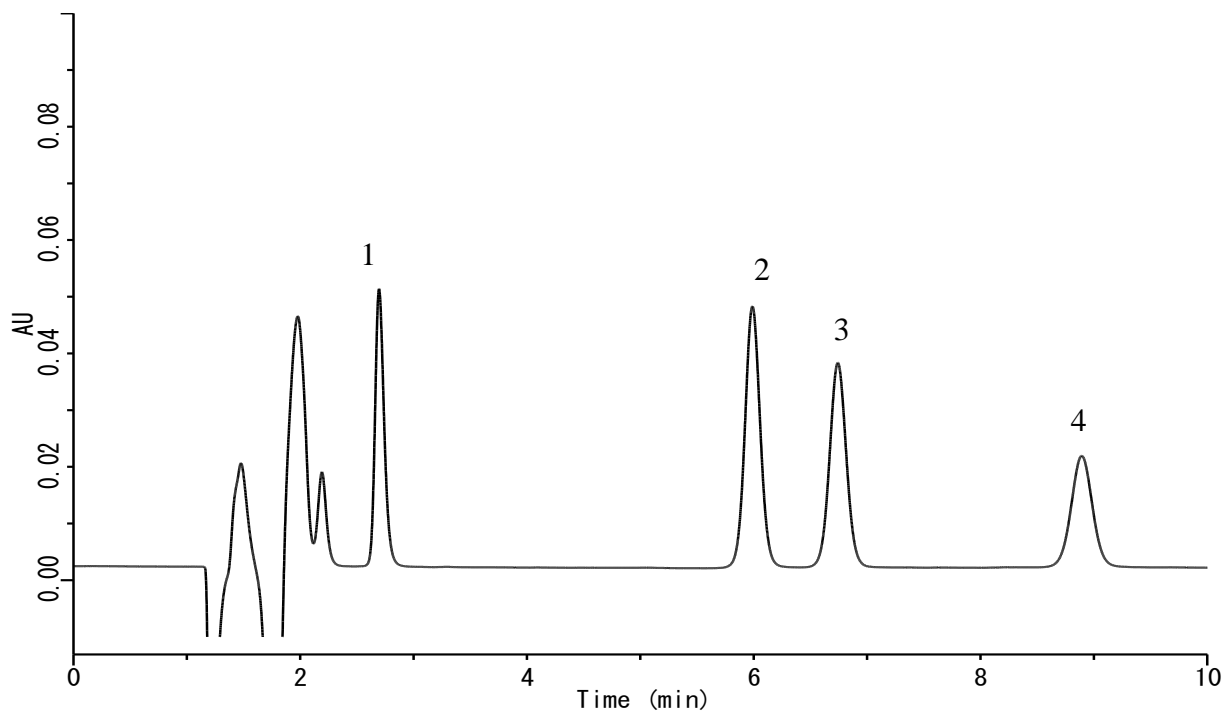


## Analysis of Food preservatives



### Conditions

**System** : GL-7400 HPLC system  
**Column** : Inertsil ODS-3 (5 $\mu$ m, 150 x 4.6 mm I.D.)  
**Column Cat. No.** : 5020-01731  
**Eluent** : A) CH<sub>3</sub>CN  
           B) CH<sub>3</sub>OH  
           C) Citric acid Buffer\*  
           A/B/C = 2/1/7, v/v  
**Flow Rate** : 1.0 mL/min  
**Col. Temp.** : 40 °C  
**Detection** : UV 230 nm (GL-7450 UV Detector)  
**Injection Vol.** : 20  $\mu$ L

### Analyte

1. Saccharin ( 5.0 mg/L)  
 2. Benzoic acid ( 5.0 mg/L)  
 3. Sorbic acid ( 5.0 mg/L)  
 4. Dehydroacetic acid ( 5.0 mg/L)

\* Citric acid Buffer :

0.6 g of trisodium citrate dihydrate and 0.7 g of citric acid hydrate were added and made up to 1L water.