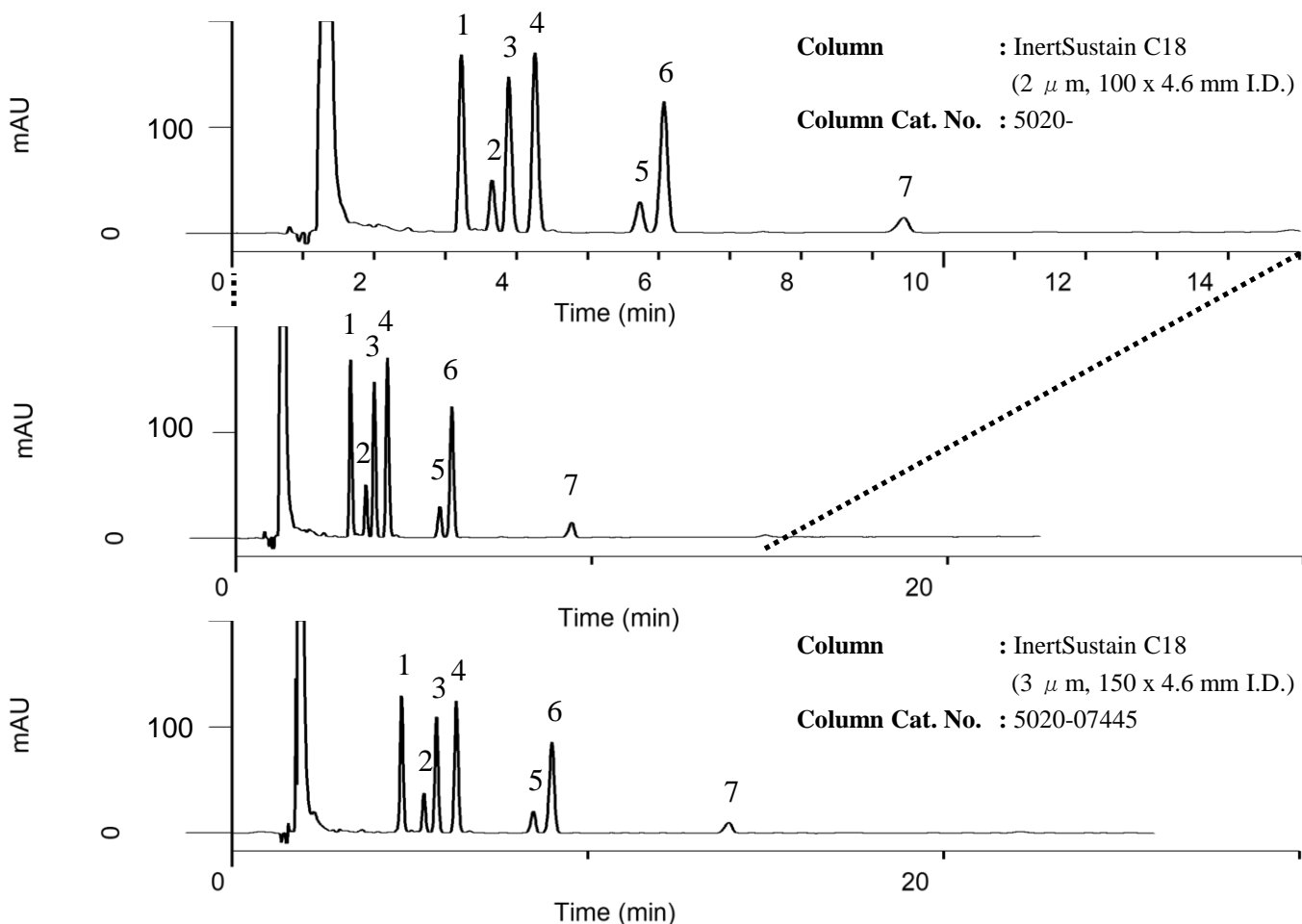


## Analysis of 7 fatty acids



### Conditions

**System** : GL7700 HPLC system  
**Column** : Mentioned in each chromatogram  
**Column Cat. No.** : Mentioned in each chromatogram  
**Eluent** : A) 0.1 % CH<sub>3</sub>COOH in CH<sub>3</sub>CN  
 B) 0.1 % CH<sub>3</sub>COOH in H<sub>2</sub>O  
 A/B = 85/15, v/v (Mixed by a gradient mixer)  
**Flow Rate** : 1.0 mL/min  
**Col. Temp.** : 40 °C  
**Detection** : UV 210 nm (PD7752 PDA Detector)  
**Injection Vol.** : 5 μL  
**Sample** : Standard

### Analyte:

1. α-Linolenic acid (C18:3, M.W. 278.43)	0.048 mg/mL
2. Myristic acid (C14:0, M.W. 228.37)	2.381 mg/mL
3. Palmitoleic acid (C16:1, M.W. 254.41)	1.190 mg/mL
4. Linoleic acid (C18:2, M.W. 280.45)	0.048 mg/mL
5. Palmitic acid (C16:0, M.W. 256.42)	2.381 mg/mL
6. Oleic acid (C18:1, M.W. 282.46)	1.190 mg/mL
7. Stearic acid (C18:0, M.W. 284.48)	2.381 mg/mL

(dissolved in EtOAc each)