

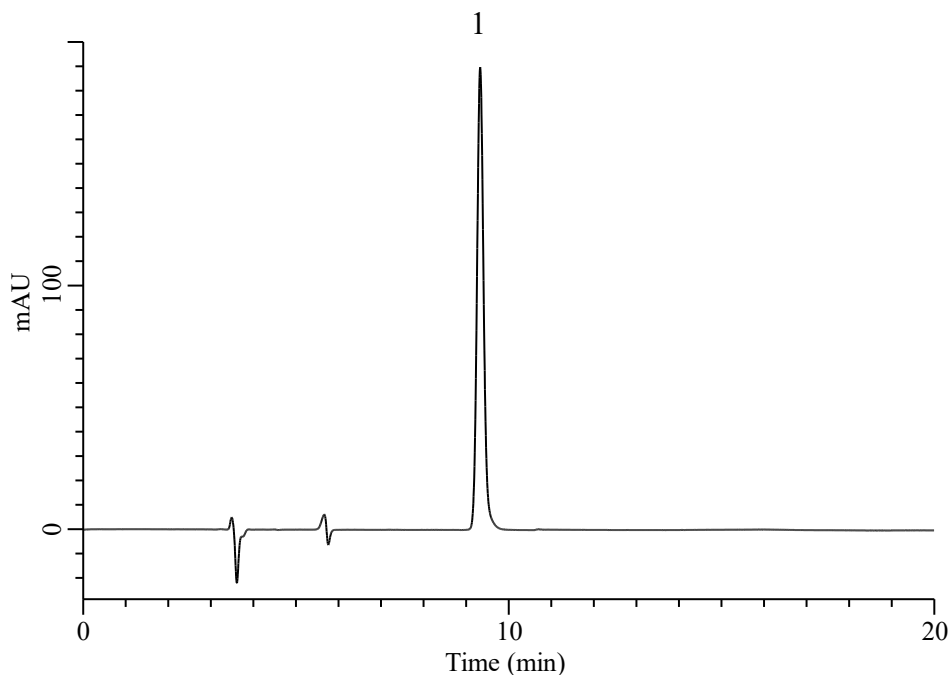
# InertSearch™ for LC

Inertsil® Applications

## Analysis of Calcium pantothenate

(Under the Condition of food additive analysis method in food,  
Calcium Pantothenate and Sodium Pantothenate)

Data No. LB851-7111



### Conditions

**System** : Chromaster HPLC system (HITACHI)  
**Column** : InertSustain AQ-C18 (GL Sciences Inc.)  
(5  $\mu$  m, 250 x 4.6 mm I.D.)  
**Column Cat. No.** : 5020-89731  
**Eluent** : A) CH<sub>3</sub>CN  
B) Solution \*  
A/B = 1/9 , v/v ( pH3, HCl )  
**Flow Rate** : 0.8 mL/min  
**Col. Temp.** : 40 °C  
**Detection** : UV 200 nm  
**Injection Vol.** : 10  $\mu$  L  
**Sample** : Standard

### Analyte:

1. Calcium pantothenate 120  $\mu$  g/mL

\* Dissolve 2.72 g of potassium dihydrogen phosphate with water to make 1000 mL. (0.02 mol/L)