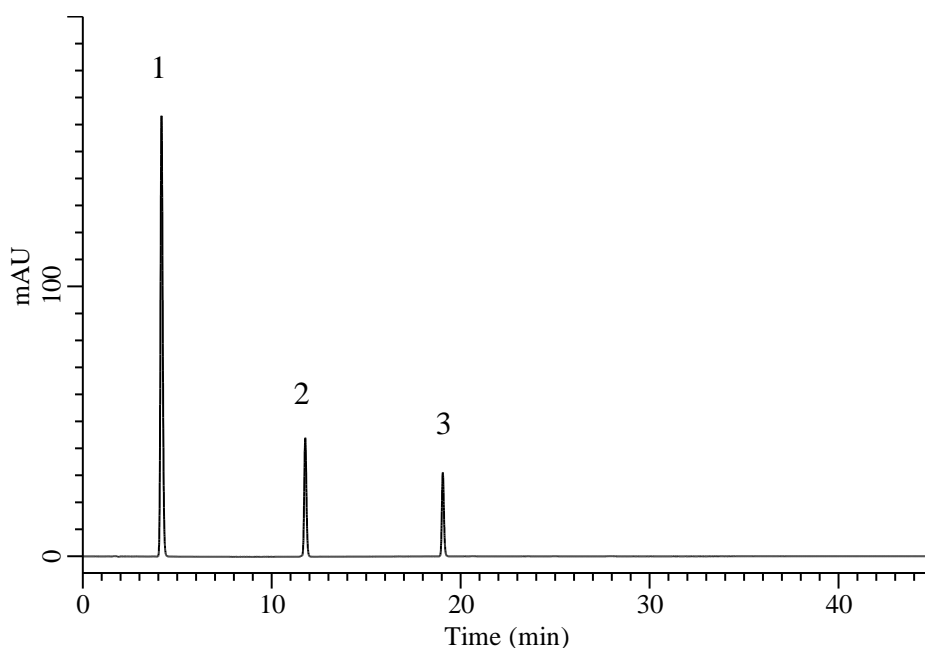


Analysis of BHT , BHA and PG (Analytical Method A)

(Under the Condition of food additive analysis method in food , BHT , BHA and PG)



Conditions

System : Primaide HPLC system (HITACHI)
Column : InertSustain C18 (GL Sciences Inc.)
 (5 μ m, 150 x 4.6 mm I.D.)
Column Cat. No. : 5020-07345
Eluent : A) CH₃CN/CH₃OH = 50/50, v/v
 B) 5 vol% CH₃COOH in H₂O

Analyte:

1. Propyl gallate (PG) 100 μ g/mL
 2. Butyl hydroxyanisole (BHA) 100 μ g/mL
 3. Butylated hydroxytoluene (BHT) 100 μ g/mL

Time (min)	A (vol %)	B (vol %)
0.0	40	60
15.0	90	10
45.0	90	10

Flow Rate : 1.0 mL/min
Col. Temp. : 25 °C
Detection : UV 280 nm
Injection Vol. : 5 μ L
Sample : Standard